

ST VALENTINES DAY

MENU

“Aphrodite Goddess of Love Suggests”

Roast tomato and basil soup

Caramelised red onion, thyme and goats cheese tart tatin with watercress and balsamic treacle

Chicken liver and orange terrine with a green tomato and date chutney with mini toasts

Crab and gremolata ravioli with a toasted pine nut and rocket pesto and parmesan crisps

A Loving Cup

Champagne and passion fruit sorbet

“Cupid Roman God of Love Suggests”

**Wild sea bass fillet with a balti spiced sweet potato and prawn cake,
Wilted baby spinach, tzatziki and coriander oil**

**Chicken supreme stuffed with a garlic and tarragon butter wrapped in black forest ham
on a root vegetable rosti with a chicken and chive veloute**

**Cornish rib eye steak, red onion roasted with balsamic treacle served on a flat cap mushroom,
Horseradish ice-cream served with jenga chips – (£5 supplement)**

**Field mushroom, walnut and Cornish blue “Wellington”
with rosemary roasted new potatoes and a red wine jus**

Extremely Naughty Desserts

Tart au citron with raspberry coulis and clotted cream

Sticky toffee pudding with a butterscotch sauce and a vanilla seed ice-cream

Chocolate factory –made for 2 to share

Chocolate and espresso pot with shortbread

Double chocolate brownie with chocolate ice-cream

Rich dark chocolate and orange mousse with a praline crust