



THURSDAY 14<sup>th</sup> FEBRUARY 2019

# Valentine's Day Dinner Menu

4 Course Dinner £45.00 per person to include canapés and coffee

ASSORTED CANAPÉS



MINISTRONE CONSOMÉ  
with ricotta and parmesan tortellini

SMOKED LOIN OF BEEF  
with Assiette of onion and potato puree

PAVE OF HALIBUT  
with Jerusalem artichoke, celery, celeriac jelly, braised grape and sloe gin gastrique

MUSHROOM, HAM AND EGG ON TOAST

GODMINSTER PANNACOTTA  
with savoury meringue, frisse lettuce, and cumin and coriander coleslaw



PAN SEARED SCALLOP  
with braised octopus, carrot stew, coriander foam and parsley sponge

or

FONDANT SQUASH  
with carrot stew, parsley sponge and coriander foam



BREAST OF GUINEA FOWL  
with crispy wing, royale potato, shitake marmalade, broccoli purée and piccolo

SEARED LOIN OF VENISON  
with haunch fritter, anna potato, salsify, braised savoy cabbage, brûléed red onion, pickled chestnuts and sauce of bay

ASSIETE OF DARTMOOR SHEPHERD HOGGET  
with braised red cabbage, cumin braised potato, butterbean puree, green beans and a roasted garlic and rosemary jus

STEAMED WILD SEA BASS  
with parmesan polenta, tomato fondue, crispy oyster and a crab and paprika sauce

BRAISED MEDITERANEAN VEGETABLE CRUMBLE  
with herb gnocchi, smoked tomato, artichoke and red pepper essence



DARK CHOCOLATE SOUFFLE



THURSDAY 14<sup>th</sup> FEBRUARY 2019

# Valentine's Day Dinner Menu

4 Course Dinner £45.00 per person to include canapés and coffee

*with pistachio variations  
(Please allow 15mins cooking time)*

*PASSION FRUIT BAVAROISE  
with banana, walnut and raisin*

*APPLE MILLE FEUILLE  
with compressed Asian pear and toffee popcorn ice-cream*

*COFFEE AND DOUGHNUTS*

*SELECTION OF HOMEMADE ICE CREAMS AND SORBETS*

*SELECTION OF WESTCOUNTRY CHEESES*



## *Dessert Wine*

<i>Chateau Vari Monbazillac 2015</i>	<i>£6.00 glass 100ml</i>
<i>Glorious juicy flavours of peach with hints of toffee and spice</i>	<i>£19.00 375ml bottle</i>
<i>Late Harvest Riesling 2015</i>	<i>£8.00 glass 100ml</i>
<i>Intense fruit aromas; concentrated, fresh passion fruit</i>	<i>£27.00 375ml bottle</i>
<i>'Elysium' Black Muscat 2016</i>	<i>£9.00 glass 100ml</i>
<i>Quady- Madera country, California Deep, black red – rose petal bouquet- rich and velvety</i>	<i>£32.00 375ml bottle</i>

## *Port*

<i>Grant Burge</i>	<i>10 yr old Port</i>	<i>£4.75</i>	<i>50ml</i>
<i>Portal</i>	<i>10 yr old Port</i>	<i>£5.75</i>	<i>50ml</i>
<i>1996 Pocas</i>	<i>Vintage Port</i>	<i>£8.50</i>	<i>50ml</i>

## *Digestif*

<i>Plum Infused Sake 50ml</i>	<i>£4.95</i>
<i>Limoncello 50ml</i>	<i>£4.80</i>
<i>Leyrat XO Cognac 25ml</i>	<i>£12.00</i>
<i>Baron De Sigognac Armagnac 25ml</i>	<i>£10.00</i>

*Freshly Brewed Coffee with Petit Fours included*

*Espresso, latte and cappuccino available at the bar and charged accordingly. Liqueur Coffees £4.95*

*Some of our foods may contain ingredients produced from genetically modified soya and/or maize (we rely on our suppliers for this information). Please ask a Manager if you require further assistance*