



# Valentine's Menu



13<sup>th</sup> & 14<sup>th</sup> February 2010

*Flaked home smoked salmon, crisp celeriac, julienne beetroot & toasted sun flower seed salad*

£5.50

*Seared fillet of Romshed farm organically reared beef on a mixed herb salad, with toasted walnuts & gorgonzola dressing*

£6.50

*Homemade spinach & ricotta ravioli with salsa verde*

£5.25

*Sautéed tiger prawns in tomato, chilli & garlic with grilled ciabatta*

£6.50

*Dressed pork, herb & brandy terrine with homemade pear chutney & warm rustic bread*

£5.50



*Roasted guinea fowl supreme with chestnut mushroom risotto & buttered sprout leaves*

£12.50

*Pan fried hake with roasted kale, crushed new potatoes & tomato butter sauce*

£10.50

*Seared duck breast with roasted pear and Stowford Press cider jus, with fondant potatoes*

£11.95

*Stuffed cabbage leaves with rice, chestnut, cranberry & toasted pine nuts*

*with a tomato & herb concasse*

£9.95

*Roasted lamb noisettes with wilted chard, truffle hash potatoes & rosemary jus*

£13.50



## Assiette of mini desserts

*Seed Valrhona chocolate parfait with a hint of cinnamon & chilli*

*Lemon posset with fresh raspberries*

*Tres Leches - classic sweet milk soaked vanilla sponge*

£6.95

*Local & British cheese platter with homemade chutney, grapes, celery & biscuits*

£6.50



*Choose from our selection of teas & coffees with chocolate truffles*