



Valentine's Celebrations 2012

Monday - Dinner 13th February
Tuesday - Luncheon - 14th February
Dinner - Tuesday 14th February

Menu

*Pressed Ham Hock and Coriander Terrine
with Potato & Wholegrain Mustard Salad*

*Fresh Asparagus Spears served in a Crisp Pastry Case
with Creamed Leeks, Orange Butter & Avruga Caviar Sauce*

Cream of pressed Tomato Soup with warm poached Oyster (Oyster optional)

*Duck Liver, Orange & Foie Gras Parfait
With Pistachios, toasted Brioche, Beetroot Syrup*



*Poached Delice of Organic Scottish Salmon
with a Crab and Crayfish Risotto, Basil Oil***



Passion Fruit Sorbet with Rose Petal Syrup



*Mature (28 day) 5oz Sirloin of Devonshire Beef with
Roast Potatoes, Root Vegetable Puree, Rosemary Sauce*

*Pan-fried Breast of Corn-fed Chicken
with Petit Ratatouille, Roasted Garlic, Marsala & Tarragon Sauce*

*Fillet of Wild Poole Sea Bass
with roasted Carrot Tatin enriched with Vegetable Nagé infusion*

Wild Mushroom Risotto with Pearls of Vegetables, Tomato & Chive Emulsion



Lover's Delight - A selection of three contrasting Desserts

Duo of Pears - poached in Red & White Wine with Vanilla Ice Cream

Vanilla & Mascarpone Panna Cotta, Winterberry Compote, Mulled Wine Granité

*A selection of three Cheeses served at your table
with Apricot and Walnut Bread*



Selected Coffees and Teas served with homemade Petit Fours



Dinner 13th February - £37.50 / Luncheon 14th February - £29.95

****Salmon course Supplement - £7.75**

Valentines Day Dinner £57.00

*****Salmon course Supplement Included**

Price are per person and include VAT

All Rooms over the Valentines period are eligible for a free ½ bottle of Champagne and Chocolate Dipped Strawberries

Please enquire for availability

