



Valentines Day Dinner Menu

Sunday 14th February 2010

A man falls in love through his eyes, a woman through her ears. ~ by Thomas Carlyle

To start you off

Dartmouth smoked salmon served on a blini with crème fraiche.

Home-cured duck with wasabi, soy and melon.

Salad of baked goats cheese with roast beetroot and a walnut oil dressing.

Bit in the middle

Roast breast of free range chicken with smashed neeps, ceps and a Madeira sauce.

Luxury seafood (prawns and scallop) stir fry with steamed bok choy and served with jasmine rice.

5oz fillet of Devon beef with garlic prawns, hand cut chunky chips and rocket salad.

Wild mushroom risotto topped with parmesan crisps and a green salad.

Sweet endings

Passion fruit pavlova.

Marbled chocolate cheesecake.

West Country cheeseboard served with chutney and water biscuits.
(£2.50 supplement)

£24.95 per person.