

St. Valentines

Treat your loved one this Valentines to a romantic evening
over a Four Course candlelit supper.

Amuse Bouche

Wild Mushroom Cappuccino of Soup

Starters

Trio of Terrines to include Pheasant and Pistachio, Ham Hock and Venison
with Chutney and Homemade Bread (to share between 2)

Cornish Crab and Ginger Parcel with a Chilli Jam

Spinach and Ricotta Ravioli with a Tomato and Basil Sauce

Mains

Confit of Duck Breast and Leg

Parsnip Mash, Braised Red Cabbage and Port Jus

Medallions of Beef

Cornish Blue Cheese, Red Onion Confit, Horseradish Rosti and Madeira Sauce

Fillet of Sea Bass

Saffron New Potatoes and Roasted Mediterranean Vegetables

Roasted Butternut Squash, Leek and Goats Cheese Tart

Pesto and Tomato Salad (v)

Desserts

Assiette of Chocolate Fondue with Fresh Fruits (to share between 2)

Baked Citrus Cheesecake with a Berry Compote and Cornish Clotted Cream

Passionfruit and Coconut Panna Cotta with Vanilla Macaroons

Trio of West Country Cheese with Crackers and Fruit

Thursday 14th February 2019

£32.50 per person for Dinner

Friday 15th February 2019

£115.00 for a One night stay in Standard Double
inclusive of Breakfast and the Dinner for Two