



Valentine's Day Menu



£45 Two Courses ~ £54 Three Courses
+ per person +

STARTERS

Baked Camembert to Share

Baked whole camembert with rosemary and garlic served with fig chutney, crispy garlic bread and finished with carrot and cucumber sticks
+ V-CBGF +

Duck and Orange Pâté

Smooth duck liver pâté infused with orange served with a spiced fruit chutney, artisan bread and whipped butter
+ CBGF +

Scallops

Seared Brixham scallops served with crispy curried cauliflower and pea purée finished with crispy bacon
+ £5 SUPPLEMENT ~ GF-DF +

MAIN COURSES

Tornedos Rossini

Fillet of beef on a crispy brioche croute topped with Brixworth pâté served with sautéed Portobello mushroom, grilled cherry tomatoes, sautéed kale, twice cooked chips, Madeira wine sauce
+ CBDF/CBGF +

Salmon & Champagne en Croute

Smoked and fresh salmon with juicy prawns in a creamy Champagne and Cheddar cheese sauce wrapped in butter puff pastry served with gratin potatoes and tender stem broccoli finished with a creamy Madeira sauce

Rack of Lamb

Roasted rack of lamb served with fondant potato, sautéed kale and deep fried aubergine topped with a goats cheese croquette and finished with a port wine and rosemary liquor
+ GF-CBDF +

Portobello Mushroom and Brie Wellington

Sautéed Portobello mushroom topped with spinach, cranberry sauce and brie cheese encased in puff pastry served with fondant potato and a creamy Madeira sauce
+ V +

DESSERTS

Sharing Platter For Two

Strawberries and cream waffle, sticky toffee pudding, chocolate orange pot, and mini doughnuts garnished with ice creams and fresh berries

Passionfruit and White Chocolate Cheesecake

Baked white chocolate cheesecake with pockets of passion fruit sauce on a shortcake biscuit crumb base, finished with a passion fruit glaze served with mango sorbet

Salted Caramel Torte

Rich chocolate and salted caramel baked chocolate torte, finished with cocoa powder served with Chantilly cream and fresh berries