

Valentine's

DINNER MENU

£59.00 PER PERSON



Champagne cocktail on arrival



STARTERS

Curry spiced scallops, roast cauliflower, tamarind chutney and coriander

Pheasant terrine, warm bacon and puy lentil vinaigrette

Roast tomato soup, basil oil and sesame crisps (v)

Bath Gin and lemon marinated salmon, pickled cucumber and pink peppercorns

Grilled goats' cheese, beetroot carpaccio, baby leaves and honey mustard dressing (v)



Champagne and elderflower sorbet



MAIN COURSES

Rump of Wiltshire lamb, creamed mash and redcurrant gravy

Breast of duck, fondant potato, creamed butter beans, cabbage and bacon

Roast sea bass, tomato and basil tapenade, butter roast potatoes

Corn fed chicken, wild mushrooms, dauphinoise potatoes

Roast butternut and red onion soufflé, stilton cream sauce, roasted baby leeks (v)

All main served with broccoli, roasted red peppers, carrots with honey and sunflower seeds



DESSERTS

Chocolate bread and butter pudding, clotted cream ice cream

Vanilla brûlée, shortbread, passion fruit coulis

Apple and blackberry crumble, vanilla anglaise

Meringue with roast hazelnut cream, fudge and caramel sauce

Selection of Marshfield ice cream, chocolate or fruit sauce



Local West Country cheese plate with onion chutney



Pot of hand roasted fair-trade Rwandan Arabica coffee or loose leaf tea with homemade fudge

We are happy to cater for any special dietary requirements. Foods described within this menu may contain nuts, derivatives of nuts or other allergens. All caution has been taken to remove small bones where necessary but it is inevitable that some may still remain.

If you suffer from an allergy or food intolerance please contact us in advance to allow us to discuss your needs with the head chef.