

## **Valentines Dinner on Saturday 13th February 2010**

### **Starters**

'Sexy!' winter vegetable soup with Gevrik cheese croutons (v)

Smoked duck with pomegranate, pecan and winter leaf salad (n)

Cider soured gurnard, sardines and clams with locally picked sea purslane

Poached egg on potato muffin with watercress hollandaise (v)

Half a dozen local Oysters served with fresh lemon, Tabasco, red wine and shallot dressing  
(Supplement £5.00)

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### **Passion fruit sorbet**

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### **Main Course**

Hay baked rump of lamb with haricot bean cassoulet, white wine and rosemary jus

Braised venison and red wine casserole with a touch of thyme, chilli and chocolate

Pan fried wild sea bass and fresh tagliatelle with sage, garlic and fennel

Baked red peppers with chickpea and apricot pilau, smoked almond dukkah, garlic spinach and roasted squash (v)  
(n)

Served with seasonal vegetables and choice of Cornish new potatoes, Dauphinoise or chips

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### **Desserts**

'Little black book' rich chocolate cake with chocolate sauce and Cornish clotted cream ice cream (n)

Baked mascarpone custard with caramelised rhubarb and lemon tuilé

Banana sticky toffee pudding with Cornish crème fraiche

Fresh fruit salad\*

West Country cheeses, selection of biscuits (n) and homemade chutney\*

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Coffee – freshly prepared coffee with homemade truffles

\*Dishes marked with an asterisk are those which are going to be kept on the menu for longer

(n) May contain nuts or nut oils (v) vegetarian

All meat, apart from poultry and pork, is served pink

Large type menus are available

Please let us know if you wish any of the above dishes to be served simpler

If you are pregnant, please ask your server more about the content of any of the above dishes

**A minimum of 70% of our ingredients are from Cornwall & the South West**