

Valentines Dinner on Sunday 14th February 2010

Starters

Butternut squash and ginger soup with a heart of pimento (v)

Grated celeriac, Cornish camembert and prune tart with warm red lentil vinaigrette (v)

Cornish crab risotto with roasted scallops

Truffled duck liver parfait with toasted brioche and homemade pumpkin and quince chutney

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

Pink Champagne sorbet

Main Course

Grilled sirloin steak with café de Paris butter, confit plum tomato and watercress

Coq au Vin with button mushrooms, smoked bacon and traditional heart shaped croutons

Roast salmon fillet with sautéed purple sprouting broccoli, champagne cream sauce and wild sorrel

Red cabbage, leek and pear turnover with Lyburn cheese sauce, chicory and pickled beetroot salad (v)

Served with seasonal vegetables and choice of Cornish new potatoes, roast garlic mash or chips

Desserts

Ruby orange crème brûlée with walnut biscuits and ruby orange sorbet (n)

Hot chocolate fondant with amarena cherry kirsch ice cream

Passion fruit floating islands - poached passion fruit meringue with banana custard and caramel

Fresh fruit salad*

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

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