



Valentines Menu 2012

Canapés on arrival

Rock Oysters Three Ways

With vodka crème fraîche & caviar; Sauce vierge;
sweet pickled fennel and chervil dressing

Oak Smoked Local Pheasant

On a frisee, lambs lettuce and apple salad with cider vinaigrette

Potato, Almond and Watercress Soup

With truffled croutons

Refresher of Blood Orange Sorbet

Seared Fillet of Gilt Head Bream

On a lemon and thyme risotto with langoustine and a smoked haddock velouté

Eight Hour Braised West Somerset Beef

On fresh tagliatelle in a taleggio cheese sauce with
tomato fondue and braised greens

Pan Fried Supreme of Corn Fed Chicken

With buttered baby vegetables, fondant potato and a tarragon jus

Mille Feuille of Roasted Root Vegetables

Celeriac, parsnip, carrot, swede and sweet potato
Layered with crispy potato and served with a Jerusalem artichoke velouté

Maple Syrup Cheesecake

With vanilla ice cream and caramelised hazelnuts

Warm Tart of Pear and Almonds

With cinnamon ice cream and vanilla sauce

Champagne and White Chocolate Ganache

With strawberry gelato

West Country Cheese and Biscuits

Westcombe cheddar, Sharpham Brie, Exmoor Blue and Cornish Yarg
Served with homemade chutneys

£39.95

Head Chef: Werner Hartholt

Christmas Party Lunch Menu

Chef's soup of the day
With croutons and herb oil

Roast Turkey
With roast potatoes, chestnut stuffing, honeyed cranberries
and port wine sauce
Served with fresh vegetables

Tart Tatin of Sweet Shallots, Dates and Almonds
With balsamic dressed rocket and raisin salad

Christmas Pudding
With Brandy sauce or Ice cream

Coffee served with warm homemade mince pies

£12.95



Head Chef: Werner Hartholt

Menu offered 1st—20th December to pre-booked parties of 4-12 people. Larger parties by special arrangement