

VALENTINES

3 courses for **£26.95**

STARTERS

CONFIT DUCK SALAD

Roasted apple & orange segments, mixed leaves, croutons & raspberry vinaigrette

CORNISH CRAB TIAN

Fresh crab meat in lemon & black pepper crème fraiche, marinated cucumber slices, roasted pepper coulis

BRAISED HAM HOCK TERRINE

Pea mousse, horseradish cream, gherkins, warm ciabatta bread

ROASTED VEGETABLE MEZZE

Roasted sweet potato & sautéed wild mushroom; on butternut squash & sage puree. Wild rocket & basil oil

MAINS

SLOW COOKED BELLY PORK

Creamy leek mousse, black pudding, spicy pear chutney & a cider sauce

ROASTED HAKE FILLET

Paella style risotto, sweet potato crisps & a salsa verde

CORNISH YARG & SPINACH STUFFED CHICKEN BREAST

Fondant potato, wild mushrooms, roasted baby carrots; a port & thyme sauce

CHAR-GRILLED POLENTA CAKE

Saffron roasted new potatoes, basil vine tomatoes, wild rocket, balsamic vinegar & truffle oil dressing

GRILLED FIELD MUSHROOM STACK

Char grilled sweet potato, spinach, Cornish Yarg & red onion marmalade. Sautéed new potatoes & roasted vine tomatoes

DESSERTS

PEAR & ALMOND TART

Vanilla ice cream & apricot coulis

MARINATED STRAWBERRIES & PISTACHIO CAKE

Lemon cream & orange segments

TO SHARE

CHOCOLATE FONDUE

Melted milk chocolate with fresh strawberries, short bread, banana & marshmallows to dunk!

CORNISH CHEESE PLATE

Brie, Blue & Cornish Yarg, cheese crackers, grapes, celery & home made pear chutney



TO MAKE A VALENTINES
RESERVATION CALL US ON
01872 222 122