



Valentines Dinner Menu



Butter Bean, Bacon and Parsley Soup

Beef Consommé

With bean sprouts and noodles

Barrels of Oak Smoked Salmon

With jumbo prawns, Cognac dressing and brioche

A Medley of Sweet Melons

Cointreau, Satsuma syrup and raspberry water ice

Quickest Cheddar Cheese and Parma Ham Fritters

With lightly spiced cherry tomato sauce and fresh watercress



A Refreshing Champagne Sorbet

Or

King Scallop

With a lemon and stem ginger sauce



Hand Carved Roast Leg of Lamb

Presented with mint sauce, redcurrant jelly, poached pear and rich pan gravy

Steak Imperial

A prime cut of Exmoor steak, slowly cooked with wild mushrooms, shallots, Madeira and fine herbs, served upon a creamed horseradish crouton

Oven Baked Plump Breast of Local Crediton Chicken

Wrapped in bacon complimented by a leek and cashew nut sauce

Grilled Fillets of Sea Bass

With baby spinach and a Champagne shrimp sauce

Red Onion, Blue Cheese and Walnut Tart

Finished with a celery sauce

Hasselback Potatoes

Baby New Potatoes with Butter and Mint

Steamed Cauliflower Florets with Mornay Sauce

Baton Carrots Perfumed with Ginger

Sautéed Green Cabbage



Followed by a Selection of Desserts



Coffee and Mints



Tuesday 14th February 2012

2 Courses £25.00

4 Courses £35.00