

VALENTINES DINNER AT THE GREEN ROOM
THURSDAY 14TH FEBRUARY 2019

STARTERS

ROASTED PLUM TOMATO & RED PEPPER SOUP

With Chive Crème Fraiche

MEZZE BOARD

A Selection of Cured Meats, Cheeses & Hummus with Pickles, Olives & Crostini

DEEP FRIED MONKFISH TAILS IN A LEMON & PAPRIKA CRUMB

With Avocado Guacamole & Baby Leaves

MAINS

PAN FRIED WEST COUNTRY BEEF RIB EYE STEAK

With Sautee Woodland Mushrooms, Tender Stem Broccoli, Hand Cut Chips &

a Pink Peppercorn & Tarragon Mustard Bearnaise Sauce

FILLET OF LYME BAY SEA BASS & SEARED KING SCALLOPS

On a Smoked Cheddar & Leek Risotto with Wild Rocket Leaves

FILO PASTRY PARCEL OF HARISSA SPICED BUTTERNUT SQUASH & CHICK PEAS

With Feta Cheese, Apricot & Coriander Bulgur Wheat & Dressed Leaves

DESSERTS

BAKED DARK CHOCOLATE FONDANT

With Blood Orange Sorbet

ICED WILD BERRY PARFAIT

With Mascarpone Cream & a Brandy Snap Biscuit

A SELECTION OF WEST COUNTRY CHEESES

With Celery, Grapes, Fruit Chutney & Crackers

TO FINISH

FRESHLY BREWED COFFEE

With Homemade Petit Fours

£34.95 PER PERSON

WE REQUIRE A £10 DEPOSIT
PER PERSON AT THE TIME OF BOOKING

