

VALENTINES DINNER AT THE GREEN ROOM  
14TH FEBRUARY 2020

STARTERS

ROASTED VINE TOMATO SOUP

With Fresh Basil & Crème Fraiche

MEZZE BOARD

A Selection of Mediterranean Style Flavours

DEEP FRIED BREADED LYME BAY WHITING

With Avocado Guacamole

FRICASEE OF WOODLAND MUSHROOMS

On Toasted Homebaked Bread with a Pink Peppercorn Bearnaise

MAINS

ROAST SIRLOIN OF WEST COUNTRY BEEF

With Dauphinoise Potatoes, Buttered Leeks & Kale & a Rich Red Wine Jus

PAN FRIED LYME BAY SEA BREAM FILLET

With Local Tenderstem Broccoli, Baby Saffron Potatoes & a Lemon Beurre Blanc

ROAST BREAST OF CHICKEN WRAPPED IN PANCETTA

With Smoked Cheddar Cheese & Fresh Sage & a Butternut Squash Risotto

BAKED SPINACH & RICOTTA CANNELLONI

With a Rich Plum Tomato & Basil Ragu Glazed Somerset Brie & Dressed Leaves

DESSERTS

WHITE CHOCOLATE & BAILEYS CRÈME BRULEE

With Homemade Shortbread

ICED FOREST BERRY PARFAIT

With Baked Meringue & Fresh Berries

CHOCOLATE ORANGE MOUSSE IN A DARK CHOCOLATE CUP

With Blood Orange Sorbet

SELECTION OF WEST COUNTRY CHEESES

Served with Fruit Chutney & Crackers

£34.95 PER PERSON

WE REQUIRE A £10 DEPOSIT

PER PERSON AT THE TIME OF BOOKING