

# Valentines Menu

## AMUSE

### **Asparagus and Truffle Soup**

Asparagus Veloute laced with Truffle Oil, crowned with an Asparagus Beignet

## STARTER

### **Assiette of seafood**

Smoked Salmon Roulade, Budliegh Crab Samosa and a Seared Scallop all served with a Lemon and Vanilla foam

### **Corn-fed Chicken Boudin**

A Spiced Chicken Mousseline infused with Herbs finished with Avocado Salsa and Tomato Oil

## INTER

### **Passion Fruit Sorbet**

Refreshing Sorbet drizzled with Mango Syrup

## MAINS

### **Duo of Lamb**

Best-end and Slow Roasted Chump of West Country Lamb presented with Pumpkin Puree and Confit Garlic Jus

### **Sea Bass**

Seared Fillet of Bass rested on a Croquette of Braised Fennel accompanied by Chilli and Coriander Foam

## TO FINISH

### **Dark Chocolate Mousse**

A Rich Dark Chocolate Mousse with an Orange and Ginger Centre garnished with an Almond Tuille Biscuit

### **Champagne and Strawberries**

A lightly set Jelly of Champagne accompanied by Marinated Strawberries

### **Coffee and Petit Fours**

6 Course Menu £39.95