
Valentine's Dinner

Menu available Thursday 14th February to Saturday 16th February

Live Music Friday & Saturday Night

ARRIVAL – 18:00

Glass of Prosecco with a selection of hot & cold canapés

DINNER – 19:00

STARTERS

Roasted red pepper & tomato soup, basil & pesto dressing, ciabatta croute (V/ N)

Duck liver parfait, toasted rosemary focaccia, balsamic & red onion chutney

Brixham crab & Atlantic prawn tian, lemon pearls, pea shoot salad (GF)

INTERMEDIATE

Champagne & raspberry sorbet (GF)

MAINS

Ruby & White medallions of beef fillet, green peppercorn sauce, gratin dauphinoise potato (GF)

Line caught seabass fillet, lobster bisque, dill crushed new potatoes

Cerney goats cheese, red onion and sun blushed tomato tartlet, green pesto dressing (V/ N)

All served with a selection of seasonal vegetables

DESSERTS

Sticky toffee pudding, honeycomb ice cream, caramel sauce (V/ N)

Selection of Somerset cheeses, water biscuits, homemade chutney (V)

Chocolate cheesecake, coffee crème brulee, clotted cream ice cream (V)

TEA, COFFEE & PETIT FOURS (V/ N)

6 Course Menu £48.00

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.