

# VALENTINES DAY MENU 2019

## Starters

Grilled goat's cheese, beetroot carpaccio,  
toasted pine nuts, wild rocket, balsamic glaze

Tian of Cornish crab and Scotch smoked salmon,  
served with pimento purée & avocado mousse

Parma ham, poached Williams pear in white wine,  
fresh strawberries, pea shoot cress, Limoncello dressing

## Mains

Tortelloni pasta parcel with Gorgonzola & walnuts,  
served with fresh spinach and Italian cheese sauce

Cannon fillet of lamb, fondant potato, parsnip purée,  
glazed baby carrots, rosemary & red wine reduction

Sea bass fillet, prawn crevette & Black Pearl scallop,  
with asparagus, violet potato, samphire & lemon butter

## Desserts

A selection of Italian cheeses served with,  
quince jelly, celery, grapes, savoury biscuits

Vanilla & raspberry pannacotta, apricot sorbet,  
served with mango & passion fruit cheesecake

Chocolate & orange mousse in a dark choc case,  
with fresh orange segments, Gran Marnier reduction

£44.50 pp

*Buon Appetito*