

Valentines Menu 2010

Starters

Parsnip, pear soup, crusty bread

Chicken liver parfait, pomegranate jam, toast

Camel estuary mussels, thyme, cider, shallot, garlic, cream

Cornish Brie, tomato, olive tart, rocket, house dressing

Mains

Roast guinea fowl supreme, wild mushrooms, purple sprouting, fondant potato

Baked cod fillet, buttered spinach, cockle cake, citrus beurre blanc

Glazed pork loin, braised savoy cabbage, parsnip, parmesan mash

Gruyere, spinach, chestnut mushroom lasagne, parmesan, truffle oil

Sweets

Chocolate tart, vanilla mascarpone

Blood orange trifle,

Apple crumble, custard

Cornish blue, celery, chutney, crackers

£22 pp