

VALENTINE'S DAY MENU

Wednesday 14th and Thursday 15th February 2018

£22 for 2 courses or £25 for 3 courses

includes canapés and a glass of prosecco to welcome you

Starters

Chicken & Smoked Bacon Crêpe with Parmesan Glaze
Orange and Duck Liver Pâté with Plum Chutney & Melba Toast
Duo of Brixham Scallops in Shell with Garlic Butter & Lime Mayonnaise
Crown of Galia, Honey & Watermelon with Mango Coulis,
Blackcurrant Sorbet & Physalis

Mains

Moroccan Spiced Chicken Goujons with Salad & Sweet Potato Fries
8oz Sirloin Steak au Poivre with Wilted Vine Tomatoes & Pommes Pont Neuf
Pan-fried Sea Bass Fillet with Devon Crab Risotto & Parmesan Tuiles
Pot-roasted Shoulder of Lamb with Rosemary,
Boulangère Potatoes & Lamb Jus
Wild & Field Mushroom Strogonoff with Riz Pilaf
*All the above served with Tartiflette & Medley of Green Beans,
Carrots, Baby Corn and Chou à la Flamande.*

Desserts

Assiette of Desserts: Lemon Posset, Milk Chocolate Mousse
& Chocolate Ice Cream
Warm Apple Cobble Cake
Devon Cheeseboard: Sharpham Brie, Quince Jelly, Devon Blue,
Goats Cheese & Grapes

PTO for your guide to French ... the language of love and good food

*If you or your party have any special dietary requirements,
please contact us and we will discuss possible alternatives for you.*

French ... the language of love and good food

Pommes Pont Neuf These thick-cut fried potatoes get their name from Paris's Pont Neuf ("New Bridge" — in fact the city's oldest one), where, it is said, pommes frites used to be sold.

Parmesan Tuiles A tuile is a baked wafer, curved like a tuile or tile of the sort that line the rooftops of French country homes, especially in Provence.

Boulangère Potatoes Boulangere means baker in French and gives its name to this potato dish because after the bakers had finished baking their bread for the day, the locals would take their pot of potatoes to bake in their ovens as they cooled down. Sliced potatoes are layered with stock and seasoned.

Tartiflette This dish from Savoy in the Alps is made with potatoes, reblochon cheese, lardons, cream and onions. The word is probably derived from the Arpitan (alpine) word for potato, tartiflâ.

Chou à la Flamande Belgian dish of red cabbage slow braised in vinegar with red wine, apples, raisins, demerara sugar and butter.