

Valentines Menu

£50.00 per Person

Pre starter

Butternut squash soup with chervil ice cube and fresh chervil oil

Starters

Chicken liver and duck liver parfait
with fig compote, crisp leaves, 12yr Vintage balsamic dressing
and Melba toast

Medallion of Cornish Cod
With seafood and braised vegetable medley, leek and potato cream

Smoked bacon, basil and goats cheese tartlet
with red onion marmalade, Parma ham salad and red wine reduction

Main Course

Tournedos of North Devon Red Ruby Beef Fillet
With White truffle scented creamy mash potato,
wild mushroom casserole, wilted baby spinach and Madeira gravy

Pan Fried Line Caught Grey Mullet
with Gratin Potatoes, Braised Leeks,
Baby Vine Tomatoes and Plum Tomato Dressing

Slow Oven Cooked Free Range Young Witheridge Chicken Breast
With Pomme Puree, Provençale Vegetable Gateau,
Caramelised Shallots and Chicken Gravy

Pre Dessert

Vanilla Pannacotta
with Winter Berry Compote, Berry Sauce and Berry Sorbet

Dessert

Passion Fruit Soufflé
with Passion Fruit Crème Brule Glass and Passion Fruit Ice cream

Hot Dark Chocolate Fondant
with Chocolate and Grand Marnier Mousse, White Chocolate Ice Cream

Duo of Northcote Manor Ice-cream and Sorbet

Selection of West Country Cheeses
with Cheese garnishes and Cheese Biscuits.