

Valentine's Day Menu
Sea View Chandelier Dining Room

Starters

Chefs Own Recipe Vegetable Soup
Served with Homemade Parsnip & Carrot Crisps

Traditional Prawn Salad with a Modern Twist
With Crispy Iceberg, Pea Shoots, a Sweet Chilli Yoghurt Dressing
& Granary Bread

Smoked Chicken & Avocado
With a Balsamic Glaze

Warm Baked Stuffed Mushroom
With Spinach, Roasted Vine Tomato & Red Pepper, Melted Buffalo Mozzarella

Mains

Roasted Local Sirloin of Beef
With a sauce of Wild Mushroom, Brandy & Cream

Lightly Baked Supreme of Chicken
Stuffed with Pancetta & Asparagus with a White Wine Jus

Pan Seared Hake Fillet
With a Lime & Chilli Salsa
& a Roasted Tomato Coulis

Roasted Root Vegetable En Croute
With a Herb Gravy

Served with a Selection of Seasonal Vegetables & Potatoes

Something Sweet

Refreshing St Clements
A Light Lemon Panna cotta with an Orange Syrup & a Caramelized Orange Slice

Indulgence of Belgium Chocolate
A Rich Dark Chocolate Brownie with a Dusting of Icing Sugar & Berries

3 Scoops of Cornish Vanilla Ice Cream
With a Warm Caramel Sauce & Clotted Cream

Cornish Cheese Plate of Yarg, Cheddar & Blue Cheese
Served with Celery, Grapes & Cheese Biscuits

Coffee & Homemade Sweets