

Valentine's Day Menu Sea View 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