



# St Elizabeth's House Valentines Dinner Menu



## Amuse Bouche

Sweet Potato and Ginger Soup with Curry Oil

## Starter

Smoked Mackerel Rillettes with Horseradish Cream and Cucumber Jelly

Chicken Liver Parfait with Apple & Cider Chutney and Toasted Bread

Seared Scallops with White Wine and Shallot Velouté

Goats' Cheese Spring Roll with Tomato & Basil Salad

Salad of Parma Ham, Blue Cheese and Pesto

Grilled Greek Halloumi Cheese with Vine Tomatoes & Pitta Bread

## Palate Cleanser

Valentines Champagne Sorbet

## Main Course

Oven Baked Lamb Klefiko with Sautéed Potatoes and Market Vegetables

Roasted Loin of Pork with Apple & Vanilla Puree, Black Pudding, Mashed Potatoes, Cider Jus & Seasonal Vegetables

Roasted Duck Breast with 'Bubble and Squeak', Port Jus, Parsnip Crisps & Seasonal Vegetables

Fillet of Sea Bass with Caper Crushed Potatoes & White Wine Velouté

Tournedos Rossini; Fillet of Devon Beef on Crispy Crouton, Chicken Liver Parfait & Wild Mushroom & Baby Onion Jus, with Seasonal Vegetables (£5 supplement)

Tagliatelle with Roasted Mediterranean Vegetables, Rocket & Parmesan Salad

Duo of Chicken; Roasted Breast & Ballotine of Leg with Creamed Mashed Potatoes, Tarragon Jus & Seasonal Vegetables

Westcountry Sirloin Steak with Triple Cooked Hand Cut chips, Cherry Tomatoes & Rocket Salad

## Dessert

Warm Chocolate Tart with Honeycomb

Glazed Vanilla Crème Brûlée

Selection of Four Westcountry Cheeses with Chutney, Celery, Apples, Crackers & Bread

Assiette of Chocolate (a tasting of chocolate designed for lovers to share)

Blackcurrant Panna Cotta with Apple Sorbet

Selection of Ice Creams and Sorbets with Exotic Fruit Salad

Tiramisu with Mixed Berry Compote & Orange Sorbet

**£39.95 per person**