



## Valentines Day Menu

**Sunday 14<sup>th</sup> February 2010**

Roasted Plum Tomato, Balsamic and Roquette Soup (v)

Falmouth Bay Scallops with Gremolata Butter

Duck Confit served Orange & Thyme Rilette and  
Pickled Baby Turnip

Potted Brown Shrimp with a White Truffle Crostini

~~~~~

Pan Roasted Rump of Cornish Beef served with Balsamic glazed Baby  
Tomatoes and a Peppercorn Sauce

Baked Cornish Mackerel served with Butter Spinach and a  
Blood Orange Butter Sauce

Breast of Free Ranged Chicken stuffed with Sun-blushed Tomatoes with a  
Pied De Mouton Veloute

Cornish Blue Cheese and Walnut Beignets with a Apple Puree and  
Braised Celery (v)

~~~~~

Trio of Chocolate  
(Dark Chocolate Fudge, Milk Chocolate Parfait,  
White Chocolate Crème Brulee)

Apple Tart Tatin served with Cornish Clotted Cream

Champagne Jelly served with Poached Strawberries

Exotic Fruit Salad

~~~~~

Freshly Filter Coffee and Mint

£21.00 per person