



St. Valentine's Day

Wednesday 14th February

Welcoming our special couples at The Devonshire from 5pm...

To begin

Roast cherry tomato & mascarpone soup, basil oil & grilled focaccia (V)(GFO)

Warm spinach & mushroom tart, creamy garlic sauce, baby leaf salad & caramelised onion dressing (V)

Poached fillet of herb coated salmon, shaved fennel & celeriac salad, red pepper mayo (GF)

Baked goats cheese, topped with fresh figs, chef's onion chutney & pine nuts,
rocket salad & grain mustard dressing (V)(GF)

To follow

Seared fillet of seabass, herby crab cake, wilted lettuce, peas & cucumber, lemon butter sauce (GF)

Grilled chicken breast, buttery pesto mashed potato, sautéed pearl onions & mushrooms,
crispy bacon & Madeira sauce (GFO)

Roast sirloin of beef, served pink, marinated in red wine & herbs, leek & potato dauphinoise,
mashed roast root vegetables & red wine sauce (GFO)

Baked broccoli & asparagus tart, crushed new potatoes in hazelnut butter, béarnaise sauce & fresh leaf salad (V)

To conclude...

Warm, dark chocolate mousse, raspberry compote & pistachio ice cream (GFO)

Gingerbread cheesecake, flavoured with citrus fruits, marmalade sauce & honeycomb ice cream

Vanilla crème brulee, poached rhubarb & strawberries, homemade shortbread (GFO)

A selection of fine British cheeses, cheese biscuits, Artisan bread, cranberry chutney, grapes & celery (GFO)

35.00 per person...

A non-refundable deposit of 20 pounds per person is required to secure your booking.

A 2 hour table time will be allocated for all couples.

Some dishes may contain nuts, please inform your server if you have any allergies...

Your food is cooked freshly for you; therefore, our chefs are willing and able to amend most of their ingredients.