

Saturday 14th February

Valentines' menu



3 Courses £45.00 – Restaurant Only

*Optional wine
flight paired with
each course
£15 per person*

Roast Red Pepper & Tomato Soup
basil foam (x,v,ve*)

Ham Hock & Confit Chicken Terrine
mustard seeds, pickled red cabbage (x*,df)

Smoked Salmon Mousse
pickled cucumber, focaccia croute (x*)



Chateaubriand to share

chicken salted fries, king oyster mushroom, vine cherry tomatoes, garlic butter,
peppercorn sauce (x,df)
please allow twenty minutes cooking time
(£30 supplement per Chateaubriand)



Pan Seared Creedy Calver Duck Breast
fondant potato, sticky red cabbage, star anise jus (x,df)

Brixham Landed Whole Plaice
sautéed new potatoes, samphire, garlic butter (x,df)

Roast Butternut Squash Pave
pommes écrasées, tenderstem broccoli (x,v,ve)

Beef & Venison Pie
creamed potatoes, seasonal greens



Sharing Dessert of Banana & Toffee Mousse
white chocolate fondant, dark chocolate ice cream
(to share between two, please allow fifteen minutes cooking time) (x)

Sticky Toffee Pudding
toffee sauce, clotted cream (x)

Selection of West Country Cheese
quince paste, crackers and grapes(x*)

The Luttrell Arms Hotel