



Valentine's Day Dinner - Thursday 14th February 2019

STARTERS

Oak Smoked Salmon, Prawn, Avocado Tian, Lime Mayonnaise

Chestnut Mushrooms, Creamy Garlic Sauce, Toasted Sourdough, Parma Ham

Pan Fried Halloumi, Roasted Butternut Squash, Rocket, Toasted Walnuts, Caesar Dressing



MAIN COURSES

Char Grilled 8oz West Country Ribeye Steak

Homemade Chunky Chips, Green Peppercorn Sauce

Honey Glazed Creedy Carver Duck Breast, Potatoes Dauphinoise, Black Cherry Brandy Sauce

Pan Fried Seabass Fillets, Prawn Sweet Potato Cake, Parsley Oil

Vegetarian Mushroom, Spinach, Brie and Hazelnut Wellington, Redcurrant Jus



DESSERTS

Belgian Chocolate and Baileys 'Fondue',
Strawberries, Banana, Marshmallows ~ for 2 to share

Passionfruit Crème Brulee, Valentine's Shortbread

Crepe Suzette, Salted Caramel Ice Cream



Tea or Coffee and Chocolate ~ £2.00 supplement

£29.00 per person

For more details and to reserve a table please call

The Tumbling Weir Hotel, Ottery St Mary on 01404 812752