



Crusty bread and olives

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Chicken liver and wild boar pate

served with sweet pepper marmalade and melba toast

Seafood lemon grass skewers

scallop, king prawns and hake served with baby shoot salad and homemade tartar sauce

Stilton stuffed mushrooms with garlic breadcrumbs

served with mixed baby leaf salad and herbed crème fraiche

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Creamed cauliflower soup

finished with truffle infused oil

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Main dishes are served with a selection of fresh vegetables

Three bone rack of lamb with confit shoulder

served with parsnip puree and lamb jus

Roasted free range duck breast with root vegetable gratin and pack choi

served with cherry and port wine sauce

Breast of free range chicken stuffed with boursin cheese

served on a bed of wilted spinach with roasted pepper sauce

Fillet of hake with tapenade crust

served on a julienne of roasted vegetables with beurre blanc

Vegetable nut stir fry (v)

with pesto rice and shavings of Devon cheddar

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Terrine of two chocolates

accompanied by crème anglaise

Lemon tart

served with spun sugar and berry coulis

Hot chocolate fondant

served with sugar glazed orange slices and vanilla ice cream

Fresh fruit pavlova

with chantilly cream and a strawberry coulis

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Tea or coffee

4 course meal £27.50

includes a complementary glass of champagne and a red rose

**BEARSLAKE INN
Valentines Menu**

Please ensure you advise us of any food allergies

