

# VALENTINE'S DAY

## CHEF'S EXPERIENCE MENU

### CHAMPAGNE AND CANAPÉ

*Brixham crab Welsh rarebit*

### AMUSE-BOUCHE

*Poached Cornish lobster, tomato consommé, caviar, cucumber*

### DUCK LIVER PATE TO SHARE

*Orange and chicory marmalade, toasted brioche*

### HEREFORDSHIRE CHATEAUBRIAND TO SHARE

*Shin and oyster pie, truffle mash, stout gravy, carrot*

### PRE-DESSERT

*Bellini sorbet*

### FONDANT TO SHARE

*Dark chocolate and cherry, orange cream*