BLUNSDON HOUSE HOTEL

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FRIDAY 14TH & SATURDAY 15TH FEBRUARY

MENU

STARTERS

Love-apple tomato soup, cheesy crouton served with crusty petit pains Pan seared scallops, carrot & radish swirl, basil vinaigrette, cucumber balls, cherry tomatoes, lemon (GF) Proscuitto de Parma, netted melon, tomato bruchetta, fresh basil, herb oil, melon coulis

Quinoa & chick pea salad, vegan cheese, avocado, Boltardy beetroot, pomegranate seeds (VE)

MAINS

Valentine's Day ribeye steak 'surf & turf' - tomato garlic prawns, chestnut mushroom, Dauphinoise potatoes, tenderstem brocolli, Bearnaise sauce - £4.50 supp

Confit salmon with tahini, pistachio & herb crust served with Paris mash, baby broccoli, honey glazed Chantilly carrots, green oil & pomegranate seeds

French tarragon chicken - white wine braised chicken thighs in a rich creamy tarragon sauce, gratin de pommes, champignon, roasted Chantilly carrots, sprouting broccoli

Creamy gnocchi pasta, basil pesto, courgette, bell peppers, baby broccoli, toasted pine nuts, white truffle oil, parmesan cheese & garlic bread (V)

Grilled Brinjal aubergine stuffed with quinoa, chick peas, red bell pepper, topped with basil tomato garlic sauce & vegan cheese (VE/GF)

DESSERTS

Chocolate & passion fruit tart, mixed berry compote Raspberry frangipane, Kelly's vanilla ice cream Vegan lemon cheesecake, fruits of the forest (VE/GF) Trio of cheese served with celery, grapes, crackers & chutney

3 Courses £39.50

To book: (01793) 721701 www.blunsdonhouse.co.uk