BLUNSDON
HOUSE HOTEL

VALENTINE'S DINNER

Friday 13th & Saturday 14th February

Starters

Sweet Valentine soup - Roma tomatoes, beetroot with pistachio dukkah & crusty petit pain (V)

Crayfish cocktail with horseradish cream, avocado, gem lettuce, Belgian endive, smoked paprika (GF)

Proscuitto de Parma, netted melon, tomato bruschetta, basil, fresh herb oil, melon coulis

Vegan Greek cheese, roasted beetroot, grilled witloof chicory, Granny Smith apple, Mission fig, shallots, Rosemary croutons, candied walnuts, organic honey & orange balsamic dressing (VE/GF)

Mains

Fillet steak, Dauphinoise potatoes, wild mushrooms, tenderstem broccoli, broad beans, celeriac purée, Parmesan grilled tomato, Champagne & peppercorn sauce (GF) - £5 supplement

Tuscan chicken - Emmental cheese gratin potatoes, Cacio e Pepe Brussels sprouts, sundried tomato, sautéed tenderstem broccoli, Chantenay carrots, basil, Pecorino sauce (GF)

Seabream fillet pan-fried on a creamy king prawn linguine, cherry tomatoes, courgettes, crispy onion, basil oil, Parmesan cheese, garlic & herb slice

Braised lamb shank, pomme purée, minted & honey roast root vegetables, Brussels sprouts, Port & redcurrant jus (GF) - £3 supplement

Butternut squash stuffed with chestnut, thyme, wild mushrooms & pumpkin seeds, baby hasselback potato, pea purée, cranberry gel, tenderstem broccoli, rich jus (VE/GF)

Desserts

Chocolate & Rum pistachio delice with pistachio ice cream

Raspberry panacotta, raspberry coulis (GF)

Lemon cheesecake, fresh strawberries, red berry coulis (VE/GF)

Trio of cheese - mature Cheddar, brie & stilton served with celery, grapes, crackers & chutney

3 courses - £42 per person