

Valentines' DINNER MENU

SATURDAY 14TH FEBRUARY 2026

CANAPÉS

Served in the Bar and Lounge Pre-Dinner

FANS OF WINTER MELON (VE)

Clementines, Pomegranate and Elderflower Syrup

SMOKED SALMON AND LOBSTER SALAD

Rocket Leaves, Lime and Dill Mayonnaise

SMOOTH CHICKEN LIVER AND BRANDY PATE

Apricot Chutney, Toasted Sourdough

CREAM OF VEGETABLE SOUP (V)

WHITE CRAB, AVOCADO MOUSSE, GRAPEFRUIT, LIME VINAIGRETTE

OR

CHAMPAGNE SORBET

ROAST CREAMY CARVER DUCK

Orange Liqueur Sauce, Caramelised Orange

THYME AND APRICOT STUFFED LOIN OF LAMB

Parsnip Puree, Stem Ginger and Mint Sauce

CARVED FILLET OF BEEF WELLINGTON

Rich Madeira Sauce

GRILLED FILLET OF SEA BASS

Samphire Grass, Saffron Velouté

LINGUINE PASTA (V)

Sautéed Courgettes, Sweet Peppers, Parmesan Shavings, Salsa Verde

BROCCOLI AND CAULIFLOWER MORNAY, SLICED CARROTS, FINE BEANS AU LARD

ROAST POTATOES, MAÎTRE D'HÔTEL POTATOES

OR

MIXED LEAF SALAD AND NEW POTATOES

WARM BLUEBERRY BAKEWELL TART

Vanilla Custard

TIRAMISU

Kahlúa Chantilly

STRAWBERRY CHEESECAKE

Strawberry Compote

VARIOUS DAIRY ICES AND SORBETS

A SELECTION OF LOCAL CHEESES SERVED WITH BISCUITS AND CELERY

Cornish Blue, Barbers 1833 Vintage Reserve Cheddar, Cricket St Thomas Brie, Ticklemore Goats Cheese

FILTER COFFEE AND MINTS

Resident Pianist in the Belmont Restaurant, followed by a Band in the Main Lounge

VEGETARIAN (V) VEGAN (VE)

Please inform us of any food allergies
or special dietary requirements.

£46 PER PERSON



Price Inclusive of VAT.
Menu is subject to change.