



BOSCUNDLE MANOR
country house & restaurant

Sample Valentine's Day Menu (Subject to change without notice)
£45.00 per person



Lobster bisque cappuccino

topped with courvoisier froth with a poppy seed & parmesan cheese straw

Roasted red pepper velouté (v)



Risotto (v)

creamy wild mushroom risotto flavoured with sage topped with parmesan shavings



Champagne sorbet

Blackcurrant and cassis sorbet (v)



Fillet of Beef

aberdeen angus steak set on a spring onion rösti with
caramelised baby onions, a balsamic & port reduction and baby vegetables

Whole Lobster (£10.00 supplement)

approx 1 ½ lb, simply grilled with melted butter and
presented with a rocket and cherry tomato salad and new potatoes

Breast of Duck

cornish rouen duck pan fried until the skin is
crispy with a spiced citrus sauce and dauphinoise potatoes

Vegetarian trio (v)

a goats cheese and sun blushed tomato tartlet with pesto, a tower of char grilled
vegetables with cous cous and a butternut squash ravioli with a creamy sherry froth



Chocolate fondue

a naughty chocolate fondue for two served with luscious marshmallows,
fresh fruit and sponge ideal for dipping (please allow 15 minutes to prepare).

Cheese (v)

a selection of west country cheeses served with celery, grapes and biscuits

Crème Brûlée

a creamy set custard filled with berries served with a
meringue mushroom and a shot glass smoothie of kiwi and melon



optional freshly brewed filter coffee - £2.50

Menu price includes VAT, however service is not included. (v) indicates suitable for vegetarians.
Nuts and nut derivatives are regularly used in our kitchens. To the best of our knowledge all ingredients are GM free