Valentines Menu 2019 At The Babbling Brook



<u>Starter</u>

Gin cured Salmon with cucumber & wasabi emulsion

Roasted Celeriac & thyme soup with warm crusty bread

Duck Liver Parfait with smoked duck breast, sweet apple & date chutney & warm bread

Warm Goats Cheese tart, olive oil powder & beetroot sorbet

<u>Mains</u>

Roasted Corn Fed Chicken, beetroot & Potato gratin, savoy cabbage & a rich pan jus

Panfried Fillet of Seabass, saffron risotto & basil pesto dressing

Mushroom, Spinach & Camembert Wellington, braised red cabbage with roasted garlic mashed potato (v)

Seared Sirloin Steak or 60z Fillet (Fillet £3.99 supplement) roasted vine tomatoes, sautéed garlic mushrooms & triple cooked chips. With a choice of Brandy & Peppercorn, Stilton, or Bordelaise sauce.

Puddings

Banana Iced Parfait, toffee & butterscotch Ice-cream, & chocolate sauce

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Vanilla Panna cotta, passion fruit sorbet, tuille biscuits

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Dark chocolate Mousse, honeycomb shards & vanilla bean ice-cream

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West Country Cheeseboard with quince jelly, biscuits

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Thursday 14th February, Evening only £29.95pp £10 deposit per person required at time of booking. Refundable up to 7 days prior to date. Book a Table of 4 or more persons and receive a FREE Bottle of House wine to enjoy.