

The Pelican Loves...

Valentine's Day

A glass of prosecco on arrival

STARTERS

Curried parsnip soup with coriander, crème fraiche and herb croutons

Pan seared scallops with cauliflower puree, crispy pancetta and dill dressing

Carpaccio of beef with parmesan, fresh rocket and lemon juice

Tossed salad of pear, walnut and grape with Cornish blue cheese

To Share - Whole baked camembert studded with garlic and topped with red onion marmalade and pesto served with crusty bread



Champagne sorbet with a fruit coulis to cleanse the pallet



MAINS

Duo of salmon fillet and seabass with spicy vegetable stir fry and red pepperauce

Griddled pork tenderloin with a cider, white onion and thyme sauce served with fondant potatoes and green beans

Pan fired corn-fed chicken breast with spinach and mushroom arancini, tender stem broccoli and a lemon and thyme sauce

Butternut, goats' cheese, spinach and pine nut wellington served with garlic and rosemary new potatoes, wilted spinach and a white wine and parsley sauce.

To Share - Tomahawk steak served with sweet potato fries, onion rings, roast tomato, field mushrooms and tender stem broccoli. (£5 per person surcharge)

DESSERTS

Homemade lemon posset topped with an orange jelly served with orange shortbread biscuit

Double chocolate mousse with minted crème anglise

The pelican egg custard tart served with rhubarb and cinnamon compote

The pelican sharing board; a little of all of the above also served with chocolate orange ice cream

Cheese and biscuits



Tea and Coffee with petit fours



£65.00 per couple