

Valentines at the Manor Inn Galmpton

On the 14th 15th and 16th of February

Starters

Beautiful baked camembert with garlic bread sticks, cranberry croutons and toasted walnuts 6.50

Smoked mackerel pate with pickled capers and gherkins, a dill mayonnaise and crispy flatbread 5.50

Grilled asparagus spears with a lemon hollandaise 5.50

Bacon wrapped scallops with a bloody Mary kick 6.50

Garlic chicken puff pastry squares with wild mushrooms and melted cheddar 5.50



Mains

Roasted fillet of cod with chorizo, roasted red peppers, cannelloni beans with a saffron cream sauce and herby sautéed potatoes 14.95

Flame grilled sirloin steak with a goulash sauce and home-made sweet potato fries and salad 16.95

Papillote of seafood: Dartmouth mussels, tiger prawns and squid rings with broccoli and cauliflower florets, cherry tomatoes and new potatoes 14.95

Flame grilled 10oz rump steak with cheesy bacon ranch roasted potatoes and crunchy grilled asparagus 16.95

Spicy oriental style vegetarian meatballs on a bed of noodles with baby sweetcorn, sugar snap peas and baby leeks with a trio of Asian dips 11.95

Flame grilled gammon steak with a parsley sauce, poached egg hand cut chips and garden peas 10.95

Pan fried pork medallions with a mixed bean casserole, mashed potato with caramelized fennel and red onion 13.95

Venison steak with a stroganoff sauce served on a bed of jeweled basmati rice 14.95

Coriander crusted saddle of lamb served with mint gremolata, fondant potatoes and vegetable medley 13.95

Chicken Scallopini goujon's with tagliatelle and a wild mushroom and white wine sauce 11.95



Desserts
4.95 each

Chocolate orange fondue with fresh strawberries, marsh mallows, shortbread and caramelized fruit

Death by chocolate trifle

Passion fruit and clotted cream cheesecake with mango shavings and toasted almonds

Irish cream crème Brulee with wild berries

Peppermint pannacotta with shortbread fingers