

VALENTINE'S EVENING AT THE HALZEPHRON INN

£40.00 PER PERSON

STARTERS

Homemade smoked haddock fishcakes, served with a mild curried mayonnaise.

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Fresh local mussels, steamed with prosecco, saffron and finished with cream, served with focaccia bread.

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Breaded mushrooms, filled with soft garlic cheese with a sour cream dipping sauce.

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Roasted celeriac and parsnip soup, topped with crispy paprika croutons.

MAINS

Local 10oz rump steak (cooked as you prefer) served with Diane sauce, served with chunky chips and onion rings.

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Escalope of pork Holstein, Lemon breaded pork topped with anchovies, capers and a sunny side up fried egg.

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Mixed Cornish seafood, cooked en papillote with Thai seasoning and vegetables.

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Chargrilled mediterranean vegetables, served in a brioche roll, served with chips and aioli.

SWEETS

Neapolitan mousse with raspberry compote.

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Chocolate profiteroles with salted caramel sauce.

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Baked American cheesecake with rum and raisin ice cream and sticky rum sauce

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Cheese and biscuits, choice of three cheeses with local chutney and crackers.