

VALENTINE'S DAY DINNER

FEBRUARY 14th 2019

FIRST COURSE

Beef carpaccio with home made focaccia

Pan-fried local scallops with coconut, lemongrass & fresh red chilli

Broccoli & potato croquettes with lemon & caper mayonnaise

MAIN COURSE

Leg of Symondsburry reared lamb, slow cooked with red wine & shallots, parsnip & potato dauphinoise with garden greens

Sticky slow roast belly of pork with sweet potato & sage gratin with seasonal greens

Sea bream with mustard & tarragon sauce, sautéed spring greens, leeks & peas, with garlicky mash potatoes

Crispy parmesan polenta, creamy field mushrooms, roasted cherry tomatoes & purple sprouting broccoli

PUDDINGS

Rich chocolate tart

Orange & clementine cheesecake

Apple, pear & almond tart

with crème fraiche

A welcome glass of chilled, sparkling wine

2 courses £22.50

3 courses £27.50



Bookings

Call 01308 424116 or email cafe@symondsburyestate.co.uk

Symondsbury Kitchen, Symondsbury Estate, Bridport DT6 6HG

www.symondsburyestate.co.uk