

# VALENTINES AT THE HALZEPHON INN

MENU AVAILABLE 6.00PM - 9.00PM £25.00 per person.

WEDNESDAY 14<sup>TH</sup> FEBRUARY

## STARTERS

Deep fried breadcrumbed goats cheese, with roasted garlic bulb served with Cumberland jelly.

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Shellfish chowder with ginger and watercress, served with homemade bread roll.

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Bacon and venison terrine on a green salad with borretane onions in balsamic oil, served with melba toast.

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Rich French onion soup with a smoked cheese crouton.

## MAINS

Oven baked fillet of Bass topped with green olives, garlic mushrooms and peppers.

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Roasted tenderloin of pork with Cornish hogs pudding in a wild mushroom and onion sauce.

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Roasted guinea fowl in a rich cherry sauce, with gooseberry and beetroot.

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Rich game casserole with red wine, topped with a cheese cobbler.

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Aubergine and courgette lasagne with a tomato fondue.

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All dishes are served with seasonal vegetables and new potatoes.

## SWEETS

Poached pears and figs in spiced red wine with cinnamon cream.

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Orange creme brûlée served with a shortbread biscuit.

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Chocolate torte with brandy snaps.

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Sticky toffee pudding with clotted cream.

Please call us on 01326 240406 to reserve your table.