



BORINGDON HALL
HOTEL

Valentine's Menu 2012
£24.95 per person

Homemade roasted red pepper soup

Crispy pancetta, marinated mackerel, beetroot
crisps and beetroot puree

Cornish smoked duck breast, pickled carrot
and orange salad

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Herb crusted lamb cutlets, potato rosti, glazed
beans and carrots with a red wine reduction

Baked salmon fillet, celeriac puree, tarragon
infused croquette with citrus dressing

Stuffed chicken supreme, Anna potatoes,
roast root vegetable cake with blue cheese sauce

Courgette and Provençale tart with
pan fried polenta and local greens

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Hot chocolate fondant with malted milk ice-cream

Meringue basket filled with strawberry and pistachio mousse

Vanilla slice with sweet confit lemon

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Executive Chef: Dave Braizewell

We try and Source as much produce as possible from the local area. All our dishes are freshly prepared and cooked to order, this may take a little time.