

# Tiverton Hotel

## LOUNGE & VENUE

### Valentines Menu

#### Starters

##### **French onion soup**

Parmesan cheese crouton

##### **Beetroot and goats cheese salad**

Pickled onions, roasted peppers, balsamic dressed wild rocket

##### **Antipasti to share**

Garlic dough balls, tomato bruschetta, deep fried brie, salami

Potato croquette, BBQ sauce, focaccia

#### Mains

##### **Roast beef rump to share.**

Garlic flat mushroom, confit tomato, triple cooked chips Yorkshire pudding, red wine jus

##### **Cod Paupiette**

With courgette, carrot and leek Mornay sauce, potato cake, wilted spinach

##### **Chicken Ballotine**

Spinach and mozzarella mousse

Fondant potato, Chantany carrots, petit pois ala franchise, café au lait sauce

##### **Wild Mushroom risotto**

Parmesan crisp, truffle dressing

#### Desserts

##### **Chocolatier to share (V)**

Warm dark chocolate fondant, Milk chocolate hazelnut tart, chocolate ice cream, Chocolate soil, chocolate strawberry

##### **Warm Rhubarb Crumble (V)**

Vanilla Crème anglaise

##### **Baked Toffee cheesecake (V)**

Salted caramel popcorn, butterscotch sauce

£29.95 per, person

and a gift for the special person in your life

Should you have any dietary requirements, please ask your server for assistance. We have taken every precaution to ensure that nuts are only in menu items stated, however, we cannot guarantee that food products do not contain nuts or nut derivatives. To our knowledge, our products are free of GM goods