

THE SIR CHARLES NAPIER

VALENTINES MENU

Canapes



Brixham crab, avruga caviar, mango and chilli

Venison & pork terrine, mushroom ketchup, pickles and toasted sourdough

Jerusalem artichoke bun, trompette puree and winter truffle



Saddle of venison, red cabbage, cavolo nero, celeriac puree and spiced cranberry

Pan roasted halibut, cauliflower puree, bok choy and curried oil

Roast pumpkin risotto, fricassee mushrooms and truffle mascarpone



‘Lemon meringue pie’



Sticky toffee pudding with dulce de leche ice cream

Crème brûlée

Frozen chocolate and coffee parfait, banana mousse, dates and honeycomb

£70.00