

# James Duckett

at the Old Custom House

## Valentines Dinner Menu

February 12<sup>th</sup> and 13<sup>th</sup>

*Canapés on arrival*



***Creamed Hallwood Farm Jerusalem Artichokes***

*With artichoke crisps, truffle oil and herbs*

***Terrine of Foie Gras and Wood Pigeon***

*With tahini, dates and grilled flat bread*

***Home Smoked Blakewell Trout***

*With horseradish dressing and shiso cress*



***Cappuccino of Shellfish***

*With lemon and basil*



***Pot Roast Breast of Local Pheasant***

*With pearl barley risotto, black pudding, lemon and parsley*

***Daube of West Country Beef***

*With wild mushrooms, wilted spinach, parsnip purée and red wine sauce*

***Home Made Pappardelle of Chestnuts***

*With sprout leaves, chantenay carrots and thyme sauce*

***Ragoût of Cod, Mussels and Scallops***

*With tomato, fennel and saffron*



***Churros***

*With spiced chocolate*

***Plum Tart***

*With liquorice and basil*

***Pyramid of Lime Parfait***

*With caramelised figs*

***A Taste of West Country Cheeses***

*With home made lavosh and pear chutney*



***Coffee or Tea with Home Made Petit Fours***

Four courses, canapés and coffee or tea with petit fours for £37.50

*Plus, a special Valentine's champagne offer, Champagne Gremillet Brut, £5.00 off at £24.50 a bottle – or, by the glass at £5.00*