** ***THE GEORGE INN ***

***VALENTINE MENU***

*Glass of prosecco per person*

*2 COURSES £23.00 per person*

*3 COURSES £29.00 per person*

***STARTER***

*Sharing charcuterie, cheese, olives and bread*

*Tear and share camembert served with chutney*

*Sharing fish platter, whitebait, chargrilled prawns, calamari, smoked salmon mousse and crab served with tartar sauce, sweet chilli sauce and sourdough toast.*

***MAINS***

*Ribeye steak (add £10 for surf and turf, lobster tail)* dauphinoise potatoes, tender stem broccoli with a choice of sauces (peppercorn, diane or red wine jus)

*Paella*, seafood (mussels, prawns and monkfish) or chicken and chorizo (for one or for sharing) served with homemade focaccia

*Monkfish wrapped* with pancetta with a tomato sauce and potato and truffe foam

*3 Cheese ravioli (ricotta, stilton and parmesan) with a wild mushroom sauce*

***DESSERTS***

*Chocolate fondue with homemade marshmallows and fruit*

*Trio of Citrus desserts, homemade lime and coconut marshmallow, lemon meringue tart & citrus posset*

*Sharing cheese board (cheddar, bath soft, goats driftwood, brie and bath blue)*

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