** ***THE GEORGE INN ***

***VALENTINE MENU***

*Glass of prosecco per person*

*2 COURSES £26.00 per person*

*3 COURSES £32.00 per person*

***STARTER***

*Sharing charcuterie, cheese, olives and bread*

*Tear and share camembert with confit garlic, onion chutney, pickle with sourdough and focaccia*

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

*Baba ghanoush, beetroot hummus with tempura vegetables*

***MAINS***

*Ribeye steak (add £11 for surf and turf, lobster tail)* dauphinoise potatoes, garlic fried greens with a choice of sauces (peppercorn, blue cheese or onion and mustard cream sauce)

Smoked salmon and prawn ravioli with samphire cooked in a dill cream sauce

Beetroot gnocchi, spiced cauliflower, raisins with a curry sauce

***DESSERTS***

*Chocolate fondue with homemade marshmallows and fruit*

*Trio of Citrus desserts, homemade lime and coconut marshmallow, lemon panna cotta and chocolate orange cheesecake.*

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

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