

# Combe House

*Hotel, Bar and Restaurant*

## VALENTINE'S

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*Thursday 14th February 2019*

### **STARTER TO SHARE** *served with homemade breads*

#### CHARCUTERIE SLATE

*A selection of continental meats, roquito peppers, artichokes, mixed leaves, parmesan shavings, and olives*

#### VEGETARIAN SLATE

*Grilled halloumi, roquito peppers, artichokes, mixed leaves, parmesan shavings, and olives*

### **MAINS**

#### PAN SEARED HONEY GLAZED DUCK BREAST

*served with a crispy confit duck bonbon, gratin potatoes, wilted greens and a game jus*

#### PRIME BEEF FILLET MEDALLION

*served with rosti potato, portobello mushroom, seasonal greens and a red wine jus*

#### SPINACH AND PINENUT POTATO GNOCCHI

*in a white wine cream, basil oil, and glazed with parmesan*

#### PAN ROASTED SEA BASS FILLETS

*served with a crayfish risotto and pok choi, drizzled with basil oil*

### **DESSERT TO SHARE**

#### TRIO OF PUDS

*Rhubarb pannacotta, salted caramel tart & warm chocolate brownie*

## £35

*per person to include a glass  
of house wine, or prosecco*

**MUST BE PRE BOOKED**