

THE HOLT

VALENTINES MENU 2011

Game terrine served with cranberry, pistachio and quails egg, root crisps
Oyster tempura and home cured salmon with celeriac remoulade and rye toast
Baked parmesan custard with celeriac soldiers, hazelnut and watercress

Pan seared sirloin steak
dauphinoise potatoes, horseradish and wild mushrooms, red wine sauce

Grilled fillet of bream
smoked tiger prawn tail, devon crab potato cake, with tartare sauce

Butternut and sage gnocchi
tomato and rosemary ragout, wild mushrooms and fresh parmesan

Sticky toffee pudding, toffee sauce and clotted cream ice cream

Chocolate mousse with pistachio biscotti

Spiced orange bavarois with a honey and nut crunch

Coffee and petits fours

Valentines menu £35.00 per person for the three course meal

Sirloin steak supplement £2.50

***contains nuts**

*If you do have any special dietary requirements,
please advise a member of staff and we will do our very best to accommodate your needs.*

The paper used at The Holt is a recycled paper with a difference.
It is made from a mix of discarded hops, malt, yeast and beer label remains.