

Desserts

Fondue for Two

Dark and white chocolate fondue with strawberries, banana, marshmallows, home made fudge and honeycomb

Raspberry Panna Cotta

With a coconut tuille biscuit and rose water jellies.

Classic Profiteroles

With vanilla cream and a duo of white and dark Belgian chocolate sauce

Waterman's Strawberry Delight

Strawberry and champagne jelly, strawberry ice cream, white chocolate strawberries and home made strawberry candy floss

Pre-Order required

Numbers strictly limited

To book call

01803 732 214

Dinner only, £35 per person

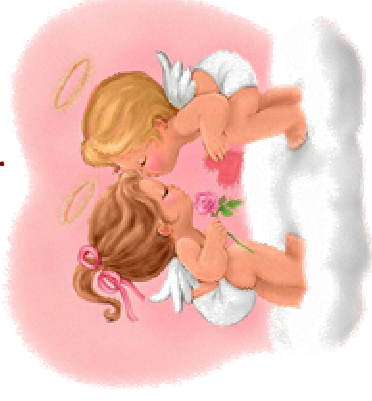
Please book early as this weekend fills fast!

We Cannot Guarantee that any of our products do not contain nuts or their derivatives. Weights are approximate and uncooked. Fish dishes may contain bones. Menu listings are not a comprehensive list of ingredients. All items subject to availability. Service is always at your discretion.



'Local, Natural and Fresh'

All food served at The Waterman's Arms is sourced from the Westcountry's finest farms. Local suppliers and in season produce are used, wherever possible.



Valentine Weekend

12th, 13th and 14th February 2010

From only £200 per couple for two nights
Dinner, Bed and Breakfast to include;

Valentine Dinner on Saturday 13th February,

Special Valentine Breakfast on

Sunday 14th February with Bucks Fizz.

Romantic meals, roaring fires, great wine,
wonderful music and a room?

Starters

Fish Plate of Luurwe

For two to share, home cured garvalax and cream cheese tuilles, mini cockles saint jack, king prawns and smoked trout served with a trio of dips

Mini Crab Salad

With avocado cream, calamari and a parmesan crisp

Selection of Vegetable Canapés

With cream cheese, chive and black pepper, tapenade with olives, sweet chilli salsa with sun blushed tomatoes

Parma Ham Wrapped Asparagus Spears

served with warm lemon mayonnaise and a home raised free range poached duck egg



Main Courses

Corn Fed, Free Range Chicken

Stuffed with herbs and goat's cheese served with sweet chilli mash, fine green beans and a sweet balsamic glaze

Thai Monkfish

Grilled Monkfish served on crushed new potato with wilted spinach and a Thai curry sauce

Surf and Turf

8oz Rump Steak cooked as you like it, topped with two large garlic king prawns served with balsamic roasted cherry tomatoes and rosemary new potatoes

Stuffed Aubergine

Large aubergine stuffed with ratatouille and topped with goat's cheese and a tomato and basil sauce