

IMPORTANT BOOKING INFORMATION

Please read the following information carefully.
All bookings are subject to availability. A deposit of £5 per person is required to confirm booking.

If you need to cancel your party, please remember to inform us at least 24 hours in advance or you may be charged the full amount for the meal.

We have a fine selection of excellent Wines and Champagnes these can be ordered in advance, simply arrange this at the time of booking.



The Beckford Inn

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West Country Freehouse of the Year 2011
Les Routier Country Retreat of 2011



Valentine's Evening 14th February

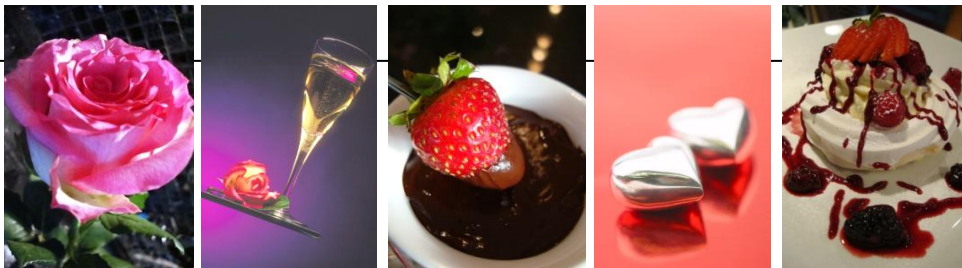
For all lovers of Great Food



Enjoy a romantic Valentine's Evening Gourmet 4
Course Meal hand-made with loving care, in our
beautiful candlelit restaurant! Just £24.95 per person

The Beckford Inn

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For All Lovers of Great Food

At The Beckford Inn we aim to bring you a truly romantic evening with great food, fine wine and a warm welcome.

This Valentine's Day we are offering a superb gourmet evening made for two with love and care. Using only the finest, freshest local ingredients our talented Chefs will bring you a superb 4 course meal - a feast for the eyes and the palette. Sit back and relax in our beautiful candle lit restaurant, enjoying romantic music, fabulous service & superb fine wines

For all Lovers of Great Food book
the beautiful Beckford Inn.

Book Today!!

Ring: 01386 881532



Valentine's Menu - 24.95pp

Starters

Beckford special Mushroom Ladle - creamy mushrooms in a filo pastry ladle with a Creamy stilton sauce on a bed of wilted Spinach (V)

Bloody Mary Soup, rich tomato warm soup studded with Red Peppers and with a hint of Tobasco & laced with a little Vodka! All served with Toasted Butter Brioche (V)

Double Baked Goats Cheese Soufflé on a bed of Leaves with sweet Balsamic Dressing (V)

Home-made Smoked Salmon Pâté, scented with Lemon & served with a Seeded Granary Roll

Raspberry & Champagne Sorbet - a delightful way to clear the Palette

Mains

Pan-fried Hereford Fillet Steak Medallions on a bed of Bubble & Squeak and topped with a quenelle of Sweet Potato Mash and surrounded by a Creamy Smoked Bacon Sauce laced with a hint of Whisky £5.00 extra supplement

Finest Minted Rack of Lamb with a Red Currant & Port Sauce on a bed of Roasted Winter Vegetables

Pan-Fried Sea Bass served with a Lemon & Herb Butter on a Potato & Crab Cake

Chicken Supreme stuffed with Wild Mushroom & Tarragon Mousse served with a Creamy Button Mushroom sauce laced with Champagne and served with Roasted New Potatoes

Baked Butternut Squash stuffed with a classic Ratatouille sauce and topped with a Sun-dried Tomato and Herb Crust and served with a of Wild & Long Grain Rice (V)

Desserts

Beckford special Chocolate Fondue - melting tipsy dark Chocolate with lots of Fresh Fruits and Marshmallows to dunk

Pavlova Meringue Hearts filled with thick Cream and Ruby Red Fruits laced with Port

Sweet & Fresh Passion Fruit Iced Parfait with a Warm Mango Compote

Trio of Desserts to share - Lemon & Fresh Ginger Cheesecake, Chocolate duo Mousse & Classic Crème Brûlée laced with Baileys

Great British Artisan Cheeses served with Crackers, Homemade Chutney & Frozen Grapes

(N) Means a dish that contains nuts (V) Means a vegetarian dish