
TABLE D'HOTE

SAMPLE DINNER INCLUSIVE MENU

CANAPÉS

Served in the Bar and Lounge Pre-Dinner

CREEDY CARVER DUCK LIVER PATE

Apple Chutney, Crisp Bread

GRAVADLAX OF SCOTTISH SALMON

Caper Berries, Lemon Dressing

PEARLS OF MELON

Elderflower Syrup, Caramelised Orange

BUTTERNUT SQUASH AND CORIANDER SOUP

BLACKCURRANT SORBET

PAN ROASTED LAMB RUMP

Fricassee of Puy Lentils, Rosemary Jus

ROASTED DEVON BELLY PORK

Spiced Apple Compote, Black Pudding

SLOW COOKED UNDER BLADE FILLET OF BEEF

Julienne of Vegetables, Red Wine Jus

GILLED CORNISH HAKE

Shrimp and Dill Veloute

SAUTÉED FOREST MUSHROOMS

On a Puff Pastry Vol-au-Vent, Basil and Cream Sauce

All the above dishes are served with Seasonal Vegetables and Potatoes of the Day

OR

Mixed Leaf Salad and New Potatoes

A SELECTION OF DESSERTS AND CHEESE

COFFEE AND MINTS

£40.00 per person or individually priced as follows:

Starter £10, Intermediate £5, Main Course £19, Desserts £10, Coffee £4
Inc. V.A.T.