

TABLE D'HOTE

SAMPLE DINNER MENU

Creedy Carver Duck Liver Pate
Membrillo and Crisp Bread

Gravadlax of Scottish Salmon
Caper Berries and Lemon Dressing

Pearls of Melon
Elderflower Syrup and Caramelised Orange

Butternut Squash and Coriander Soup

★★★★

Seafood Risotto Croquette

OR

Blackcurrant Sorbet

★★★★

Pan Roasted Lamb Rump
Fricassee of Puy Lentils and Rosemary Jus

Slow Cooked Devon Belly Pork
Spiced Apple Compote and Black Pudding

Under Blade Fillet of Beef
Julienne of Vegetables and a Red Wine Jus

Gilled Cornish Hake
Shrimp and Dill Veloute

Sautéed Forest Mushrooms
Linguine and a Basil and Cream Sauce

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

★★★★

A Selection of Sweets from the Trolley

★★★★

A Selection of English and Continental Cheeses
Biscuits and Celery

★★★★

Coffee and Mints

** Please inform us if you have a food allergy that we should be aware of **

£40.00 PER PERSON
(inc. VAT)