

Menu Table d'Hôtes

Thursday 31st July 2008

Frivolity of Oak Smoked Salmon Prawn and Herb
Mixed Leaf Salad, Homemade Tartar Sauce

Grilled Somerset Goats Cheese
Roast Pepper and Cherry Tomato Salad, Balsamic Dressing

Wild Mushroom, Asparagus and Parmesan Risotto
Parma Ham Crisp

Mixed Fruit Platter, Racy Raspberry Sorbet

A Demie-Tasse of Cauliflower Soup

Slow Braised Belly of Pork
Crushed Potatoes with Spring Onion
Stewed Beetroot, Truffle Dressed Fine Beans, Claret Jus

Baked Chicken Supreme
Roast New Potatoes, Mixed Vegetable and Leek Wrap, Roasting Gravy

Normandy Style Conger Eel Casserole
Mustard Mash, Buttered Broccoli, Sweet Apple Cider Sauce

Caramelised Red Onion Tatan
Shropshire Blue Cheese Glaze, Stir Fried Straw Vegetables, Balsamic Reduction

Baked Dark Chocolate Devonshire Tart
Cappuccino Ice Cream

Summer Fruit Jelly
Vanilla Bean Ice Cream

A Selection of Luxury Devon and Somerset Ice Creams and Sorbets

A Mixed Westcountry Cheese Platter with Biscuits and Home Made Chutney

Table d'hôte menu price £29.50 including VAT
Freshly Ground Coffee, Decaf Coffee, Tea and Herbal Infusions with Petits Fours @ £2.50 per person

