

Typical Table D'Hôte Dinner Menu

Pan Seared Escalope of Smoked Salmon

marinated new potatoes, rye bread croutes, dill cream cheese, avocado, bois boudran salsa

Duo of West Country Pork

confit belly croquette, prosciutto ravioli, pork crackling, apple caviar, pea velouté, pea shoots, mint oil

Heritage Tomato Salad

marinated cheese curds, balsamic pearls, olive oil powder, crispy basil

Selection of Hors d'Oeuvres served from the trolley

Consommé with a Brunoise of Vegetables

White Onion and Thyme Soup
crispy shallots

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Pan Fried Fillet of Bass

chorizo and potato salad, roast pepper sauce

Grilled Local Lobster

£26.00 per couple, to share

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Roasted Prime Cornish Beef Fillet

smoked beef brisket, spinach purée, charred broccoli, king oyster mushroom, fondant potato, truffle jus

Butter Roasted Breast of Guinea Fowl

crisp confit leg, butternut squash purée, honey roasted parsnips, green beans, rösti potato, smoked duck jus

Pan Seared Calves Liver

slow roasted pork belly, celeriac purée, savoy cabbage parcel, glazed carrots, dauphinoise potato, sage and apple jus

Poached Smoked Haddock

poached hen's egg, cauliflower tempura, wilted spinach, bombay potatoes, choron sauce

Spring Vegetable, Mascarpone and Basil Risotto

Char-grilled baby vegetables, crispy basil, parmesan crackling

Flambé – Veal Marsala - £16.00

charred broccoli, glazed carrots, dauphinoise potato

Seafood Platter

Green or Mixed Salad

Local Lobster £27.00

Chilled, Americaine, Newburg, Thermidor

roasted parsnips, braised red cabbage, fine beans, new potatoes

These further vegetables may be ordered if required. All vegetable are normally lightly cooked but can be well cooked if preferred.

Most dishes can be prepared without sauces or garnish, or fish simply grilled.