

Menu One

(Please choose 2 options for each course)

Starter

Soup of your Choice served with croutons

Ham Hock & Parsley Terrine served with fig chutney

Delice of Warm Smoked Salmon topped with mustard &
sugar with celeriac remoulade & honey crème fraiche

Pan Fried Mackerel with roasted cherry tomatoes, chorizo & basil syrup

Lamb Koftas served on a bed of apricot & hazelnut salad with a mint & yoghurt
dressing

Main Course

(All served with a selection of seasonal vegetables)

Supreme of Chicken

Wild Mushroom Risotto & served with tarragon cream

Baked Brixham Cod

Mediterranean vegetable couscous & a garlic butter sauce

Pan Fried Quantock Duck Breast

Pomme Anna & Madeira Sauce

Pan Fried Salmon

Crushed herb potatoes & a saffron cream

Sweet Potato & Root Vegetable Turnover

served with braised lentils

Desserts

Crème Brulee served with berry compote & shortbread biscuit

Sticky Toffee Pudding served with caramel sauce & vanilla ice cream

Tiramisu with Langue de Chat

Chocolate Torte with Pistachio ice cream

Cheese & Biscuits

Followed by Coffee & Handmade Petit Fours

All for £29.50 per head