

SAMPLE

Evening Menu

Starters

Lamb

Confit Lamb Terrine with Mint Puree, Crispy Capers & Red Currants

Soup

Chicken Noodle Soup with Baby Bok Choi

Duck Egg

Chargrilled Asparagus with Poached Duck Egg & Hollandaise Sauce

Salmon

Beetroot Cured Salmon with Marinated Baby Vegetables & Micro Herbs

Mains

Duck

Glazed Duck Leg with Pear Puree, Date & Grape Jus

Salmon

Soy & Sesame Marinated Salmon with Rice Noodles, Chilli Stir Fried Cabbage

Liver

Seared Calves Liver with Mashed Potato, Wild Mushrooms,
Onion Confit & Sherry Vinegar Sauce

Beef

Sirloin of Beef with Rosti Potatoes & Shallots

Mushroom

Wild Mushroom Fricassee with Spinach & Baby Onions

Desserts

Lemon Mousse

Lemon Mousse with Chocolate Syrup & Kalamansi Ice Cream

Poached Pear

Whole Poached Pear with Yoghurt Parfait & Red Wine Syrup

Chocolate Tart

Bitter Chocolate Tart with Marinated Citrus & Blood Orange Sorbet

Cheese

Selection of Westcountry Cheese with Grape Chutney & Oat Cakes

Please inform our team of any allergies you may have
(Note some products may contain trace elements of nuts)

