

Summer Party Menu

Starters

Pressed Ham Hock, Broad Bean, Lemon & Olive Oil

Beetroot Cured Salmon Gravadlax, Beetroot Leaves, Fromage Frais

Fillet of Lyme Bay Mackerel, Gooseberry Puree, Cress

Galia Melon, Fresh Mint & Malibu Martini

Mains

Lamb Shoulder Cooked over Hay, Sweet Aubergine Crisps, Aubergine Puree, Runner Beans, Roasted Garlic Mash

Poached Cornish Plaice Fillets, Creamy Leek Sauce, Carrot Spaghetti, Parisienne Potatoes

Fresh Wild & Local Asparagus, Cheese Frittata, Vine Tomato & Herb Salad

Chicken Supreme, Creamy Asparagus Veloute, Creamed Potato, Asparagus

Desserts

Lemon Tart & Candied Lemon, Sweetened Mascarpone

Vanilla Buttermilk Panna Cotta, Blueberry Jam, Vanilla Foam, Blueberry Sorbet

Irish Coffee Mousse & Vanilla Foam

Speciality Cheeses from the South West served with Fudges Biscuits
Quince Jelly & Grapes (supplement £1.95)

Coffee

Coffee & Home-made Petit Fours £3.00

Liqueur Coffees Topped with Double Cream £5.00

2 Courses £27.00 or 3 Courses £34.00

VAT included. Service not included. Gratuities at your discretion.