



TABLE D'HOTE MENU

Friday

STARTERS

Warm Confit Of Duck. Mango and orange salad, sesame dressing

Seared Julienne of Pork. Salad of sautéed peppers, red onions and a sage reduction

Tian of Prawn and Avocado. Fresh leaves and lemon dressing

Walnut Mousse. Roasted pepper and walnut dressing

Soup Of The Day. Herb croutons

MAIN COURSES

Succulent Beef Bourguignon. Basmati rice, caramelised onions, bacon and wild mushroom

Oven Baked Guinea Fowl. Swede and cabbage rosti, juniper berry reduction

Fillet Of Grilled Salmon. Fine herb risotto and basil oil

Pan Fried Fillet of Hake. Sliced new potatoes on a bed of sautéed leeks, and dill crème

Goat's Cheese and Oven Baked Tomatoes. Toasted pine kernels, sweet tomato coulis, tossed in linguini pasta

Accompanied by our Chef's selection of fresh vegetables
French fries are available if you prefer

DESSERTS

Apple, Sultana and Cinnamon Crumble. Crème anglaise

Lemon Curd Syllabub. Toasted almonds

White Chocolate and Hazelnut Parfait. Dark chocolate sauce

Fresh Fruit Salad. With Devon clotted cream

Somerset Brie, Cornish Yarg and Cheddar. Biscuits, tomato chutney and shaved celery

TO FINISH

Fresh Filter Coffee and Dinner Mints

£13.95 per person for main including coffee
£ 18.95 per person for 2 courses including coffee
£ 23.95 per person for 3 courses including coffee
Please advise us if you have any particular allergies