


TABLE D'HOTE

STARTERS

WOODLAND MUSHROOM & TARRAGON SOUP
Black pepper sippets

GOAT'S CHEESE PANNA COTTA
Poached apple, beetroot & walnuts

TIAN OF PRAWNS & DEVON CRAB
Cucumber, St Clements dressing

CALVES LIVER & BACON
Ciabatta toast, onion jam, devilled butter

DUCK AND OMELETTE BOUILLON

INTERMEDIATE

TANDOORI SPICED CHICKEN
Mint Raita

Or

TROPICAL FRUIT SORBET

MAIN DISHES

ROAST CREDITON TURKEY
Confit leg, seasoning, pigs in blankets, cranberry

ESCALOPE OF DEVON BEEF.....
Pesto mushrooms, balsamic tomatoes, peppercorn cream

PORK CUTLET
Pulled pork bon bon, spiced apple & Somerset brie

HADDOCK TWO WAYS.....
Tartare cream sauce, kale

BAKED AUBERGINE & PENNE.....
Tomato fondue, buffalo mozzarella

ACCOMPANIED BY

Fondant potatoes, dauphinoise potatoes, petit pois flammande, honey baked parsnips, buttered leeks

2 COURSES 30.00

3 COURSES 35.00

4 COURSES 40.00

Please inform us if you have a food allergy that we should be aware of