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TABLE D'HOTE LUNCH

STARTERS

ROAST RED PEPPER SOUP
Avocado & lime

PANACHE OF MELON PEARLS
Papaya & mint sabayon, fruit purée

DUCK & BRANDY PÂTÉ
Tangy fruit chutney, brioche, pistachios

SEAFOOD CONSOMMÉ
Devon crab, apple

MAIN DISHES

ROAST CREDITON TURKEY
Seasoning, bacon roll, bread sauce, thyme jus

PARMA HAM WRAPPED PORK FILLET
Oakwell farm black pudding, toffee apples, cider cream

MUDDIFORD RAINBOW TROUT
Citrus butter sauce, cashews, capers, pickled red onion

WOODLAND MUSHROOM TAGLIATELLE
Spinach, blue cheese, pine nuts

ACCOMPANIED BY
Hassellback Potatoes, Au Lard Potatoes, Baton Carrots with Tarragon,
Buttered Leeks, Broccoli Florets

MAIN DISHES

FRESH FRUIT SALAD

SHERRY TRIFLE
Homemade shortbread

PECAN PIE
Glazed figs, salted caramel ice cream, maple syrup

CRÈME BRÛLÉE
Macerated strawberries, sugar glaze

STICKY TOFFEE PUDDING
Butterscotch, raisins, custard

2 COURSES 17.50 3 COURSES 21.50 COFFEE & MINTS 3.50

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