


TABLE D'HOTE

STARTERS

WOODLAND MUSHROOM & TARRAGON SOUP
Black pepper sippets

GOATS CHEESE PANNA-COTTA
pPoached 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 AUBERGENE & PENNE
Tomato fondue, buffalo mozzarella

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

2 COURSES 28.00 3 COURSES 33.00 4 COURSES 38.00

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