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# TABLE D'HOTE

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## 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      2 COURSES 38.00

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