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# TABLE D'HOTE LUNCH

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## 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 16.95      3 COURSES 19.95      COFFEE & MINTS £3.00

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