

Sample Three Course Menu 2023 & 2024

(Select three options per course for your guests to choose from)

Starters

Pancetta and Smoked Ham Hock Terrine, Chicken Liver Pâté, Piccalilli, Soda Bread
Atlantic King Prawn Cocktail, Marie Rose Sauce, Baby Gem Salad, Lemon (gf)
Hen's Egg, Charred Broccoli, Pickled Red Onions,
Hazelnuts, Blue Cheese Sauce (df, gf)
Beetroot Cured Salmon, Oyster Mayo, Pickled Beetroot,
Crispy Capers, Lemon Balm, Soda Bread Crisp
Roasted Tomato Soup, Basil Oil, Croutons Oil (vg, df, gf)

Main Menu

Chicken Breast, Sweet Corn Purée, Champ Mash, Charred Broccoli, Wholegrain Mustard Sauce (gf)
Pan Fried Cod, Smoked Bacon and White Wine Sauce, Potato Dumplings, Brown Shrimps, Samphire (gf)
Exmoor Beef Rump, Dauphinoise Potatoes, Seasonal Greens, Cauliflower Cheese, Onion Puree, Yorkshire pudding, Gravy
Pan Fried Duck Breast, Confit Leg Fritter, Fondant Potato, Braised Red Cabbage, Pickled Plums, 5 Spice Sauce (gf)
Smoked & Roasted Cauliflower Steaks, Confit Leeks, Cauliflower Puree, Crispy Kale, Raisins Curry oil (vg, gf,df)
Red Lentil Dhal, Charred Broccoli, Smoked Cashew Nut Purée, Spring Onions, Chilli, Dukkha (vg, gf,df)

Desserts

Coconut Panna Cotta, Raspberry Curd, Poached Raspberries,
Coconut Shortbread (df, gf)
Chocolate Orange Torte, Pistachios, Blood Orange Sorbet (vg, df, gf)
Limoncello Treacle Tart, Clotted Cream Ice Cream
Hot Chocolate Pudding, Raspberry Curd, Clotted Cream Ice Cream
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream, Candied Pecans
Spiced Poached Pear, Apple Jam, Devon Cider Sorbet, Cinnamon Biscuit (df, gf)