

Dinner Menus

STARTERS, MAINS & DESSERTS

Starters

- Wild mushroom & tarragon soup
- Roasted butternut squash & rosemary soup
- Plum tomato pepper & basil soup
- Chicken & walnut pate served on a brioche with a red onion chutney
- Boccaccini mozzarella, cherry tomato & rocket salad with a balsamic dressing
- Smoked chicken, noodle & mango salad with a coriander & chilli dressing
- Warm salad of roasted squash, asparagus, crispy bacon & toasted pumpkin seeds
- Smoked salmon on a dill & potato cake with a lime crème fraiche
- Cos leaves stuffed with Thai crab salad in a sesame, soy & honey dressing
- Smoked ham hock & bacon terrine with homemade piccalilli and granary rolls

Mains

- West Country braised lamb shanks in a redcurrant & thyme jus served with mash & honey glazed carrots
- A Selection of local sausages with wholegrain mustard mash and red onion marmalade
- Honey & orange glazed confit of duck on a bed of salad with a sticky plum, ginger and sesame dressing
- Grilled sea bass fillet with a warm salad of rocket, new potatoes, roasted peppers & chorizo sausage with a pesto dressing
- Chicken breast stuffed with goats cheese, basil & sun-dried tomatoes with a lemon cous cous
- Roast beef with roasted new potatoes and root vegetables, Yorkshire pudding and red wine jus
- Roasted pork fillet with sage & prunes wrapped in Parma ham with a roasted root vegetable puree
- Beef, ale & mushroom casserole with a horseradish mash
- Baked salmon fillet wrapped in Parma ham with a Italian bean and basil broth
- Roasted guinea fowl breast with braised Savoy cabbage, bacon & thyme served with mash
- Haddock fillet with a lemon, olive & pine nut crust with crushed new potatoes, slow roasted cherry tomatoes and garlic sauce
- Rack of lamb with a mustard crust, spiced red cabbage, poached pear and buttered new potatoes

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Desserts

Chocolate fudge brownie with double cream

White chocolate & raspberry cheesecake

Dark chocolate and ginger tarte

Meringue filled fresh fruit and a raspberry coullis

Ginger bread & butter pudding with vanilla custard

Pear, plum & pistachio tart with crème fraiche

Apple and blackcurrant crumble with vanilla ice cream

Tangy lemon & lime tart with a raspberry compote

Fresh fruit salad with cream

A selection of local cheese with homemade chutney & biscuits