



Fine Dining Menu

3 Course Sit Down Menu - £35.00 per person excluding vat (Minimum numbers 20)

SOUPS

- Bouillabaisse – a rustic fish soup with rouille, gruyere cheese crouton
- Cream of watercress, leek & potato with crème fraiche (V)
- Roasted vegetable minestrone with soft goats cheese crouton (V)
- Sweet potato and coconut with Thai pesto (V) (contains nut)

PLATED STARTERS

- Salad of smoked duck breast, fine beans and toasted pine nuts with a raspberry dressing (**contains nuts**)
- Smoked salmon pate, pickled radish, cucumber salad with Melba toasts
- Pressed terrine of chicken, oyster mushrooms, confit cherry tomatoes with grain mustard emulsion
- Salad of Cornish crab, pink grape fruit, tossed salad leaves with a citrus dressing
- Pork roulette terrine, spiced apple chutney with sage & onion bread
- Feta & sweet red onion tart, fennel crust, black olive tapenade with a roasted red pepper dressing (V)
- Spiced tuna ceviche with avocado, lime & coriander salsa
- Pressed smoked ham hock terrine, crunchy piccalilli with walnut, apricot bread (**contains nuts**)
- Lemon risotto cakes, smoked salmon with a horse radish crème fraiche
- Asparagus, leek puree tart, thyme crust with a hollandaise glaze (V)

All soups & starters come with fresh artisan bread, unless already mentioned as part of your selected starter.

MAIN COURSES

- Loin of lamb, apricots, roasted garlic farce, white bean puree, minted broad beans, and potato dauphinoise with an orange, rosemary scented jus
- Roast leg of lamb studded with rosemary and garlic, roasted potatoes, red wine and red current jus
- Corn fed chicken breast, mushroom duxelle, air dried prosciutto, creamed leeks, pomme puree with a grain mustard emulsion
- Almond & herb stuffed loin of pork, caramelised apple puree, braised cabbage, confit potatoes, pork scratching with sage herb roasting juices
- Peppery parmesan-cruste roast top side of beef, roasted potatoes with a watercress pistou **(contains nuts)**
- Breast of corn-fed chicken roasted with basil, lime butter, potato rosti and a red wine thyme jus
- Pan fried bream fillet, roasted asparagus, wild mushrooms served with a raspberry and walnut oil dressing **(contains nuts)**
- Fillet of salmon laced with mushroom duxelle baked in a puff pastry lattice, new potatoes and hollandaise sauce

(Supplement of £5.00 per person)

- Slow braised lamb shank in red wine, cannelle bean, vegetable broth, turn potatoes, oven dried cherry tomatoes & toasted cashew nuts (contains nuts)
- Sticky toffee pork belly, braised bok choy, coconut steamed rice with sticky roasting juices
- Confit duck leg, potato galette, glazed shallots, liquorice baby carrots with a honey, ginger sauce
- Corn fed chicken breast laced with lime, basil butter, potato rosti, spinach, green beans & a red wine, thyme jus
- Beef fillet, parsley bone marrow butter, potato fondant, balsamic shallots, pickled mushrooms & a water cress salad
- Fillet of beef laced with Camembert, rosti potato, parsnip puree, glazed apples & a cider brandy jus

(Supplement of £5.00 per person)

- Baked salmon fillet, lemon grass crust, wild rice pilaf, wok fried greens & Thai pesto **(contains nuts)**
- Salmon & crab cakes, wilted spinach, new potatoes with a tomato, dill butter sauce
- Pan fried fillet of halibut, mussel, and clam chowder with smoked bacon foam

(Supplement of £4.00 per person)

- Wild mushroom risotto cakes, Somerset brie, asparagus with a warm tomato, walnut oil dressing **(contains nuts)** (V)

Twice baked goats cheese, thyme soufflé with a cherry tomato compote (V)

All main course are designed with starch & vegetables to complement each individual dish, we also cater for all dietary requirements.

DESSERTS

Vanilla cheese cake, blood oranges, caramel & a hazel nut crust (**contains nuts**)

Raspberry crème brûlée with almond tuile biscuits (**contains nuts**)

Treacle tart with mascarpone ice cream

Chocolate curd cake with sweetened vanilla cream

Honey & star anise panna cotta with a spiced pine apple salsa

Chocolate & orange custard tart with caramel sauce

Almond bavarois with rhubarb & praline (**contains nuts**)

Dark chocolate mousse coconut tuile & a white chocolate, Grand Marnier sauce

Trinity burnt cream with long de chat biscuits (**contains nuts**)

Caramelised lemon tart with a lime marmalade ice cream

ADDITIONAL COURSES

Sorbet - £1.50 per person ex vat

Cheese Board - £4.50 per person ex vat

A selection of English, West Country & Welsh cheese served with homemade oat cakes, walnut bread, chutney, celery & grapes

Petit Fours - £1.00 per person ex vat

Please contact our office if you require full allergy or dietary information on our dishes

Crockery, cutlery is not included for numbers 20 or below & will be an additional cost.

Waiting staff are charged for at £12.00 per hour Minimum of 4 hours.

There is a charge of £15.00 per hour for chefs if the covers are below the minimum number.