

Sample Dinner Menu

Leek & potato soup

Salmon and haddock fishcakes with a lemon and parsley mayonnaise

Chilled rose of Galia melon with honey glazed figs and Parma ham

Blue cheese and asparagus tartlets with a Parmesan and rocket salad

Pressed chicken and leek terrine with Melba toast and red onion marmalade

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Pan seared fillet steak, fondant potato, wilted spinach, wild mushrooms
and a béarnaise sauce (£4.00 supplement)

Grilled stone bass on a black linguine, tossed with chorizo and parsley,
coated in a lemon butter sauce

Pork tenderloin, wrapped in Parma ham, on a puy lentil cassoulet and a caramelised tartlet

Pastry bouchee filled with baby gem, leeks and mushrooms served in a white wine cream

Roast rump of lamb on spiced cous cous, pea puree and a red wine jus

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Fresh fruit platter

Lemon tart with a mixed berry compote

Dark chocolate fondants with raspberry cream

Assiette of chef's desserts

Cheese & biscuits

Crudges Aveton - Semi-hard unpasteurised goat's cheese from South Oxfordshire

Isle of Mull Cheddar - unpasteurised crown milk Cheddar from Scotland, soft texture with nutty flavour

Reblouchon - washed unpasteurised cow's milk cheese from Northern France. Strong, sweet washed flavour with semi soft texture

Fourme D'Ambert, semi sweet unpasteurised blue cheese from France

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Tea, coffee and Cornish fudge

Two courses £26.00

Three courses £31.00