

## WINTER MENU 2011/12

### STARTERS

—

SCALLOPS, LIGHTLY PICKLED VEGETABLE SALAD, HERB VERMOUTH BUTTER SAUCE

SQUID INK LINGUINI, CALAMARI, CHILLI, BASIL

CONFIT BELLY PORK, CANNELLINI BEAN CASSEROLE, APPLE, SAGE

OX CHEEK AND RED WINE TERRINE, TOMATO SHALLOT CHUTNEY

SMOKED HADDOCK AND DILL SOUFFLÉ, QUAIL EGGS

A SELECTION OF CANAPÉS AND FINGER TREATS THAT CAN BE SERVED AS A STARTER IN THE DRAWING ROOM - IDEAL FOR LATE ARRIVALS OR AFTER A LATE LUNCH

### MAINS

—

ROAST 'CREEDY' CHICKEN, MORELS, GOOSE FAT ROAST POTATOES, STUFFING

ROAST RIB OF DEVON BEEF, CARVED AT THE TABLE

RACK OF LAMB, MUSTARD HERB CRUST, RATATOUILLE, DAUPHINOISE POTATOES

VENISON LOIN, BLACK PEPPER AND JUNIPER, RED CABBAGE, FONDANT POTATOES

ROAST LOIN OF WESTON'S ROSE VEAL, LEMON, HERB, GARLIC CRUMB, CABBAGE AND BACON

WHOLE BAKED FISH. THE FINEST AVAILABLE DAY BOAT AND LINE CAUGHT FISH FROM BRIXHAM:

TURBOT, BRILL, BASS, DORY AND SOLE (A SUPPLEMENT MAY APPLY, SUBJECT TO MARKET PRICE)

DUCK, GROUSE, PHEASANT, PARTRIDGE (AVAILABLE ON REQUEST)



## **PUDDINGS**

—

BAKED BLACKCURRANT AND VANILLA CHEESECAKE  
LEMON POSSET, MERINGUE, LEMON CURD, PINK GRAPEFRUIT  
STICKY TOFFEE PUDDING, RUM PINEAPPLE, COCONUT PARFAIT  
POACHED PEAR, CHOCOLATE AND ALMOND CLAFOUTIS, PEAR ICE CREAM  
CRÈME CARAMEL, APPLE COMPOTE, TUILE BISCUITS  
BLACK FOREST SLICE

## **CHEESE AND SAVOURIES**

—

WEST COUNTRY CHEESE SLATE  
A SELECTION OF SOFT, HARD AND BLUE CHEESES SERVED WITH BREAD, BISCUITS, FRUIT COMPOTE  
VACHERIN MONT D'OR SERVED WARM, CRUSTED BREAD  
SCRAMBLED EGGS AND ANCHOVIES ON TOAST  
BLUE CHEESE, SHALLOT AND PORT RAREBIT  
CHEESE CHOUX BUNS WITH CREAMED MUSHROOM

**£49.00 FOR THREE COURSES**

### **ADDITIONAL CHEESE/SAVOURY COURSE:**

**CHEESE SLATE £8.50 PER PERSON or**  
**VACHERIN MONT D'OR £6.50 PER PERSON or**  
**SAVOURY £5.00 PER PERSON**