

Tuesday 21st June 2011

Dinner Menu

Roasted Sweet Potato Soup

Curry Spices, Crème Fraiche, Poppadoms

Carpaccio of Tuna

White Crab, Mango, Water Melon, Coriander Shoots

West Country Asparagus Spears

Crispy Fried Hens Egg, Crispy Bacon

Pressed Ham Hock Terrine

Pickled Vegetables, Herb Cream Cheese, Walnut Bread

Lobster and Scallop Risotto

Smoked Baby Plum Tomatoes

£3.50 supplement

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Grapefruit Sorbet

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Fillet of Local Sea Bream

Leaf Spinach, Champ Potatoes, Sauce Vierge

Puff Pastry Case of Creamed Wild Mushrooms

Roasted Organic Beetroot, Baby Herbs

Slow-Braised Westcountry Beef

Burgundy Wine, Thyme Potatoes, Savoy Cabbage and Bacon

Breast of Crediton Duckling

Carved Pink, Roasted Butternut Squash Risotto,

Black Cherry Vinaigrette

Char-Grilled Prime Rib-Eye Steak

Dauphinoise Potatoes, Brandy, Mushrooms, Black Pepper Jus

£8.50 supplement

All our main courses are served as a complete dish, however should you require any supplementary vegetables please inform your Chef-de-Rang when ordering.

*For guests who prefer a simple menu,
please discuss your requirements with our Restaurant Manager.*

Chocolate Marquise
Hazelnut Ice Cream, Caramel Sauce

White Peach Bavarois
Peach Syrup, Honeycomb Ice Cream

Bramley Apple, Cinnamon and Pecan Nut Crumble
Vanilla Ice Cream

Ice Creams
Honeycomb ~ Vanilla ~ Hazelnut

West Country Cheese Platter

A delicious selection of five handpicked Westcountry Cheeses, aged to their full flavour.
Served on a slate board, with homemade Chutney, rustic Biscuits, Celery, Apple and Grapes.

£3.50 supplement

Please see overleaf for cheese varieties.

Port and Dessert Wines

Taylor's LBV: £3.75 per 50ml

Delaforce 1985 Vintage Port: £5.95 50ml

Château Vari, Monbazillac, France: £7.90 per 125 ml glass

Noble Taminga, Australia: £9.25 per 125 ml glass

Banyuls, Southern France: £8.75 per 125 ml glass

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Cafetiere of Coffee or Decaffeinated Coffee
served in the Lounge

£37.50 per person inclusive of VAT @ 20%

To complement tonight's menu we recommend the following wines: -

For those of you who prefer a light red wine may we suggest the
Parducci Pinot Noir, California (Bin 1802)

Or for a heavier red wine an ideal choice is the
Chateau Meaume Bordeaux, France (Bin 1205)

A well-matched White Wine for tonight's menu is the
River Leone Gavi, Italian (Bin 202)

**Our Wine Waiter will be more than happy to advise you on
these wines or indeed any other wine in our list.**