The Trevilder - Sample Dinner Menu

Amuse Bouche

Mackerel Escabeche

Starters

Courgette & Apple Soup
—— Indian Style Quinoa Salad (GF) —— Smoked Baby Plum Tomato, Breaded Paneer, Mango dressing
— Smoked Chicken — Crispy Pancetta, Cos, Crouton, Anchovies, Parmesan, Caesar Dressing
Crab & Mascarpone Tortelloni
—— Start Bay Scallops —— Pea Puree, Chorizo, Crushed Peas, Saffron Velouté (£6.00 Supplement)
Mains
— Mediterranean Vegetable Tart — Cherry Vine Tomatoes, Rocket, Feta, Sun Dried Tomato Dressing
— Creedy Carver Duck Breast (GF) — Honey and Pink Peppercorn Sauce, Pak Choi, Dauphinoise Potatoes
—— Loin of Pork (GF) —— Apple Puree, Creamy Mashed Potatoes, Heritage Carrots, Tarragon Jus
Potato Noodles, Ratatouille, Basil Oil
—— Pea and Shallot Ravioli —— Garlic Sauce, Asparagus, Rocket, Parmesan
—— Dover Sole on the Bone (GF) —— Charred Lemon, Herb Crushed New Potatoes, White Wine, Chive & Seafood Sauce (£15.00 Supplement)

Desserts

— Coffee Crème Brulee — Biscoff Spread, Chocolate Cremeux, Leche Frita, Sea Salt Vanilla
— Mille-Feuille — Tonka Bean Cremeux, Local Strawberries, Pistachio Crumb
— Chef's selection of Cheeses—— Red Leicester, Sharpham Brie, Rachel's Goats Homemade Chutney, Grapes, Apple, Crackers
—— Selection of Local Ice Creams (GF) —— Strawberry and Cream, Chocolate, Vanilla

Three courses £49.50 per person including coffee Two courses £45.00 per person including coffee

Guests booked on a Dinner Inclusive Package are welcome to choose from the full menu selection available - Please note supplement prices will apply.

If you are concerned about any food allergies or dietary requirements, please speak to a member of the team who would be delighted to assist. Some of our dishes can be adapted, those marked GF are gluten free.