

Menu Gourmand

Cauliflower Soup Cappuccino (V)

With Parmesan

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Foie Gras Terrine

Camomile jelly

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Fennel Risotto

With a hint of lemon

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Brixham Halibut

Sea scallops, tender stem broccoli and Champagne vinaigrette

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5oz Medallion of Cornish Beef

With braised Savoy cabbage & roast potatoes

or

Whole Roasted Lobster (without shell)

With baby globe artichokes, cherry tomato
& elderflower dressing

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Pre-Dessert

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Taste of Chocolate & Raspberries

With white chocolate & dark chocolate mousse,
chocolate & raspberry tart, raspberry sorbet

Freshly Brewed Coffee or Tea and Petit Fours

£49.50

Vegetarian Menu Gourmand

Cauliflower Soup Cappuccino (V)

With Parmesan

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Wild Mushroom Soufflé (V)

Granny Smith apple sorbet, micro leaf & walnut salad

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Fennel Risotto

With a hint of lemon

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Potato Strudel (V)

With leek, garlic and thyme, served with roasted beetroot,
tender broccoli spears and butter sauce

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Root Vegetable Wellington

Baby leeks & sauté new potato, caramelised shallot cream

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Pre-Dessert

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Taste of Chocolate & Raspberries

With white chocolate & dark chocolate mousse,
chocolate & raspberry tart, raspberry sorbet

Freshly Brewed Coffee or Tea and Petit Fours

£49.50