

Spring & Summer Dinner Menu 2017

Starters

Pea and mint veloute, mint, cucumber and yoghurt dressing (v)

Grilled coronation chicken brochette with apple coleslaw

Roast cherry tomato and ricotta tartlette, roquette and herb salad (v)

Beetroot cured salmon with courgette and radish salad

Mains

Free range chicken Caesar salad
with Parma ham crisp and fresh parmesan

Pea and leek cheesecake with parmesan and basil shortbread, a warm salad of
sugar snap peas, green beans and fresh pea shoots, lemon thyme and garlic dressing (v)

Gloucester old spot pork wellington with
Somerset cider sauce and green beans

Saffron braised chicken with celery, leeks, peas and
parsley with dauphinoise potatoes

Grilled fillet of fresh Cornish mackerel with potato and
chorizo hash and pickled fennel

Pudding

Vanilla panna cotta with fresh raspberries and raspberry liqueur.

Cornish clotted cream cream brulee with mini fruit scone and homemade jam.

Warm cherry frangipane with vanilla ice cream and cherry wine syrup

Menu price 32.50 per person inc VAT

Please select one starter, one main course, one dessert and a
vegetarian option where necessary for your party

