

Sample Specials Board Menu

STARTERS

Mini Portobello Mushrooms Stuffed with Escargot de Bourgogne in Garlic and Parsley Butter

Parmesan Double Baked Soufflé on a Leek Fondue with Black Summer Truffle

Fresh Blue Swimming Crab Linguine

Seared Pigeon Breast with a Fresh Raspberry Vinaigrette on Garlic Crostini

MAINS

Herb and Dijon Crusted Rack of Lamb with Gratin Potatoes and Nicoise Vegetables

Roasted Guinea Fowl Breast with a Cep and Herb Butter, Creamed Spring Cabbage and Bacon, and Rosti Potatoes

Brixham Lemon Sole with a Chive and Parsley Butter, Roasted Cherry Vine Tomatoes and New Potatoes

Dressed Cornish Devon Crab with Hot Buttered New Potatoes and Salad

Italian Chicken – Whole Grilled Chicken Breast with Pancetta Ribbon Courgettes, Sun Blushed Tomatoes, Black Olives and Spaghetti tossed in a Lemon, Garlic and Basil Olive Oil with Parmesan shavings and Fresh Basil

Fillet Steak with Pan Fried Morel Mushrooms in a Cream, Armagnac and Chive Sauce, Twice Cooked Chips, Fine Beans and Baby Carrots

Pan Fried Turbot Fillet with a White Wine, Dijon and Cream Sauce, Cornish New Potatoes, wilted Spinach and Fresh Local Asparagus

DESSERTS

Lemon and Lime Posset with Homemade Shortbread

Chocolate Semifreddo with Fresh Cream

Fresh Poached Apricot Glace

Brioche Mixed Berry Summer Pudding and Cream