

# TABLE D'HOTE MENU

## DINNER SAMPLE MENU

### **Duck and Hoisin Terrine**

Sesame and Orange Salad

### **Blow Torched Mackerel**

Artichoke Salad, Lemon Crème Fraîche

### **Vulscombe Goats' Cheese Mousse**

Roasted Pepper Salsa, Olive Crumb, Watercress

### **Leek and Potato Soup**

Sour Cream



### **Herb Roasted Salmon**

Cucumber and Caper Pickle

OR

### **Blackcurrant Sorbet**



### **Roasted Belly Pork**

Apple Compote, Cabbage, Pork Jus

### **Free Range Corn Fed Chicken Breast**

Roasted Cauliflower, Greens, Lemon Thyme Jus

### **Calf's Liver (Served Pink)**

Creamed Potato, Onion Jus

### **Fillet of Torbay Sole**

Caper and Samphire Beurre Noisette

### **Walnut, Parsley and Gorgonzola Fettuccine**

Grana Padano, Micro Rocket

### **Roast Potatoes, New Potatoes, Glazed Carrots, Sugar Snap Peas, Broccoli**

or

### **Mixed Leaf Salad and New Potatoes**



### **A Selection of Desserts and Cheese**



### **Coffee and Petit Fours**

**£45 PER PERSON**

INCLUSIVE OF VAT

### **Recommended Wines**

**White** - Bin 23 - Canyon Road Pinot Grigio - £26.00

Aromas of Watermelon, Peach and Fresh Cherries

**Red** - Bin 53 - Canyon Road Merlot - £26.00

Dark Fruits with Hints of Mocha and Spice