

*Restaurant Dinner Menu*

*Selection of Chef's Bread with Black Olive Tapenade*

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*Broccoli Soup with Devon Blue Cheese Croutons (V)*

*Seared Breast of Wild Pigeon served on Roasted Beetroot with Cumberland Dressing*

*Brixham Crab Cake served with a Coriander, Spring Onion and Cherry Tomato Salsa with Dressed Micro Salad Leaves*

*Slow Roasted Aromatic Duck Leg resting on a Quince and Seville Orange Marmalade*

*Chef's Healthy Option ~ Feta Cheese Light tossed with Warm Steamed Potato, Wild Rocket Leaves, Pea Shoots, Roasted Pine Kernels and Asparagus Spears finished with Balsamic Glaze (V)*

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*Breast of Local Chicken filled with Turkey Thigh Meat and Cranberry with Goose Fat Roasted Potato and Winter Vegetable Selection*

*Mille Feuille of Fillet Steak and Garlic Potato Galette served with a Cognac and Black Pepper Cream Sauce with Glazed Baby Vegetables and Parsnip Crisp*

*Whole Grilled Lemon Sole with Pan-fried Parsley Crevettes, Fondant Potato and a Panache of Green Vegetables*

*Soft Herb Pancake with Lightly Grilled Mozzarella, Sundried Tomato Jam and Wild Salad Leaves (V)*

*Chef's Healthy Option ~ Poached Breast of Free Range Chicken served with a Light Tarragon Sauce, Steamed Baby Potatoes and Steamed Winter Vegetables*

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*Duo of Christmas Puddings wrapped in Wonton Pastry tossed in a Warm Cinnamon Sugar and served with Devon Clotted Cream Ice Cream*

*Turkish Delight Panacotta served with Seasonal Berries*

*Chocolate Tart with Chocolate Orange Ice Cream*

*Figgy Pudding with Sticky Toffee Sauce and Mascarpone Ice Cream*

*Chef's Healthy Option ~ Half Fat Sherry Trifle served with Ribbons of Dark Belgian Chocolate*

*Cornish Yarg and Devon Blue served with Saffron Bread and Chef's Cider Apple Chutney*

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*Selection of Tea or Coffee with Cinnamon Shortbread*

*For That Extra Touch*

*Amuse Bouche £1.95*

*Intermediate Course £1.95*