

Jazz Lunches/Sunday Lunches December 2011

Broccoli Soup with Devon Blue Cheese Croutons (V)

*Coldwater Prawns bound in a Champagne Mayonnaise served with a Twist of Dartmouth
Smoked Salmon*

Pressed Wild Game Terrine served with a Spiced Cranberry and Stem Ginger Chutney

*Cassoulet of Woodland Mushrooms and Roast Garlic Cloves coated in a Truffle Cream
Sauce and served in a Crisp Filo Basket (V)*

*Chef's Healthy Option ~ Feta Cheese Light served with Warm Potato, Wild Rocket
Leaves, Pea Shoots and Asparagus Spears with Balsamic Glaze (V)*

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*Roast Local Turkey with Chipolatas, Sage and Onion Stuffing, Goose Fat Roasted
Potatoes, Honey Roast Parsnips, Glazed Carrots, Brussel Sprouts with Smoked Bacon and
Fine Green Beans, all served with Turkey Stock*

Slow Roasted Lamb Shank served with Roasted Rosemary Root Vegetables

*Grilled Delice of Salmon with Crayfish and Caviar Butter, Parsley Mash and a Medley of
Seasonal Steamed Vegetables*

Winter Curly Kale Risotto with Parmesan Cheese Shavings (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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Brioche Pudding with Dried Fruits and Cranberry served with Brandy Cream Sauce

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

Dark Chocolate Tart with Chocolate Orange Ice Cream

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

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Selection of Tea or Coffee with Chef's Cinnamon Shortbread

