

*Starters*

Walnut & Gorgonzola Tortellini served with Sage Butter Sauce

Asparagus Wrapped in Parma Ham and served with Poached Egg and Homemade Hollandaise Sauce

Smoked Duck Breast served with Celeriac Remoulade and Beetroot Puree

Smooth Cauliflower Veloute served with Truffle Oil and Crusty Bread

*Mains*

6oz Fillet of Beef served with Parmentier Potato, Green Beans and Wild Mushroom Jus (£3 supplement)

Herbed Fillet of Brill served on a bed of Mussel & Potato Chowder

Risotto Primavera - Broad Beans, Peas, Spring Onions topped with Grilled Asparagus

Pork Saltimbocca - Pork Tenderloin topped with Parma Ham & Sage served with Garlic Mash and Green Beans Butter Sauce

Chicken Ballotine stuffed with Spinach Mousse and served with Dauphinoise Potatoes, Tender-stem Broccoli and a Red Wine Jus

*Puddings*

Chocolate Fondue to share, served with Fresh Fruits, Chocolate Brownie Bites and Marshmallows

Mixed Berry Eton Mess served with Homemade Maringue

West Country Cheeseboard to share, served with Fig Chutney, Apple, Celery, Grapes and Biscuits (£2 supplement)

Selection of Artisan Ice Cream and Sorbets from Cowlick Creamery in Plymouth