

## Starters

**Wild mushroom soup** & white truffle oil

**Hand picked white crab** with oak smoked salmon, citrus creme fraiche, pickled ginger & pink grapefruit

**Confit duck leg** with spring onion & cucumber salad, hoi sin dressing & toasted brioche

**Red wine poached pear & devon blue** with candied walnuts, balsamic & rocket salad

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## Mains

**Pork Tenderloin** wrapped in smoked bacon, roasted shallot & glazed carrot, gratin potato & cider sauce

**Roasted vegetable gateaux** with fondant potato, confit vine tomato & sweet pepper dressing

**Cornfed chicken supreme** with sweet chilli mousse, cornish new potatoes, honey glazed baby veg & tarragon veloute

**Poached Fillet of Sole** with king prawn mousse, cucumber noodles, cocotte potatoes and saffron & mussel broth

**6oz Fillet of Beef** served with chicken & mushroom sausage, fondant potato, wilted spinach cherry tomato confit, port wine sauce (£3 supplement)

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## Desserts

**Maple glazed roasted pineapple** served with coconut sorbet and chilli & strawberry compote

**Mandarin & Grand Marnier cheesecake** with passion fruit & sweet chilli cream

**Selection of ice cream & sorbets**

**Chocolate & rum torte** served with white chocolate profiterole and chocolate dipped strawberry

**Selection of British cheeses** served with homemade chutney, crackers and oatcakes (£3 supplement)