



Dinner Options



Dinner Options

Bronze Package

choose three courses plus 1 vegetarian option

Silver Package

choose two starters, two mains and two desserts plus a vegetarian option

Gold Package

choose three starters, three mains and three desserts plus a vegetarian option

Starters

Kiln Smoked Salmon

Served with beetroot bread and a horseradish cream

Cream of Potato and Watercress Soup

Topped with pea shoots

Red Pepper and Mixed Bean Soup

With a hint of chilli

Pulled Pork Tortillas

Fried tortillas with pulled pork and topped with spicy BBQ sauce

Chicken and Leek Bruchetta

Tender chicken and garden leek combined in a grain mustard sauce on crisp bread

Pea and Ham Terrine

Served with pea shoots and piccalilli



Mains

Roast Loin of Pork

Bramley apple sauce, crackling, turned potatoes with shallot and sage jus

Gressingham Corn Fed Chicken Breast

Served with a fondant potato and thyme jus

Roasted Rump of Lamb

Served with black pepper mash and merlot jus

Roast Sirloin of Beef

Yorkshire pudding, Colbert potatoes and a red wine jus

Herb Crusted Cod

Spiced sauté potatoes and herb cream

Gressingham Duck Breast

Dauphinoise potatoes and a wild berry jus

Desserts

Honeycomb Cheesecake

With a salted caramel sauce

Coconut Panacotta

With a pineapple compote

Cherry Bakewell

Served with Devon custard

Dark Chocolate and Salted Caramel Slice

Served with clotted cream

Raspberry and Vanilla Cheesecake

Finished with a red berry coulis

Lemon Meringue

With raspberries and cream



Vegetarian Mains

Quorn Stroganoff

Quorn pieces and mushrooms in a sauce served with rice

Stuffed Courgette (g)

Courgette stuffed with a ratatouille of vegetables in a rich tomato sauce

Vegetable Wellington

Broccoli, red pepper and butternut squash in a mustard sauce, encased in puff pastry

Thai Yellow Vegetable Curry

Served with braised rice, poppadoms and naan bread

Vegetable Crumble

Fresh vegetables in a herb sauce topped with a cheese crumble

Roasted Vegetable Lasagne

Roasted vegetables in a rich ragout with garlic bread