



Function Dinner Menu B

£27.00 per person

STARTERS

Sweet Potato and Wild Mushroom Soup with Herb Croutons ✓

Beetroot Cured Salmon Gravavlax with Toasted Soda Bread and Horseradish Cream

Salad of Warm, Local Smoked Chicken Breast and Bacon with a Pomegranate Dressing

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MAIN COURSES

Braised Shoulder of Lamb in a Redcurrant, Rosemary and Red Wine Jus

Pan-fried Supreme of Chicken with a Brie and Spinach Stuffing
on a Creamy White Wine and Shallot Sauce

Grilled Fillets of Brixham Seabass
on a Smoked Paprika, Tomato and Red Pepper Ragout

Brie, Mushroom, Spinach and Hazelnut Wellington with a Red Wine Reduction ✓

All main courses are served with a selection of seasonal vegetables and potatoes

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DESSERTS

Lemon Tart with Oranges in Cointreau and Clotted Cream

Warm Belgian Chocolate Torte with Vanilla Ice Cream

West Country Cheese Selection with Biscuits, Celery, Grapes and Walnuts

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Coffee and Mint