

Food Lovers Feast Menu

First Course - Entree

Trio of Pates:

Chicken Liver Pate with Kalamata olives, Sundried Tomato and Italian Herbs

Duck Liver Pate with Orange & Cointreau

Wild Boar Pate with Prune and Calvados

Served with Devon Chutney Jus, Spring Onion and Leaf Julienne and baby tomato salad, French toast and rosemary butter

Second Course – Soup

Cream of Garden Pea Soup with sheaf of Parma Ham and Thyme, Toasted Ciabatta Croutons and soured cream

Served with crusty warmed seeded breads and flavoured olive oils

Third Course – Fish

Braised filled of Red Snapper, served chilled on a bed of dressed baby-leaf salad, celeriac and artichoke with Basil and Tomato sauce

Fourth Course – Sorbets

Trio of Fruit Sorbets with Raspberry Balsamic Vinegar, dusted with sparkling icing sugar and a sprig of mint

Fifth Course – Meat

Pan seared rainbow-peppered beef fillet mignon on a swede and mayan gold potato hash brown, with trio of julienne vegetable stack, garlic butter and peppery mushroom veloute

Sixth Course – Ice-cream

A home-made sloe-vodka and raspberry ice-cream served with mixed berry compote and brandy-snap curls

Seventh Course – Dessert

Berry-stuffed Cinnamon Pears in a filo pastry case dusted with fine sugar and served with mascarpone cheese and a spicy blackcurrant juice

Eighth Course – Cheese

*Trio of local cheeses served on smoked groatie biscuits with sweet chilli sauce, fresh grape segments and celery stalks
Coffee and mints complete the evening.*