



Autumn & Winter Formal Dining

Here are some of our seasonal dishes for you to savour and create your very own menu

Starters...

Ham Hock Terrine
with Home-made Onion Marmalade
Maddocks Farm Organic Leaves with an Orange Dressing

Smoked Duck Salad
with Baby Figs, Maddocks Farm Organic Leaves
Plum & Anise Dressing

Goujons of Sole with Mixed Crumb & Oat Coating
Posh Nosh Home-made Tartare Sauce

Chorizo & Devon Blue Breaded Risotto Cakes
with Truffle Oil

Pan-fried Black Pudding
on a bed of Pancetta, Parmesan & Maddocks Farm Organic Leaves

Winter Warmer Roasted Root Vegetable Soup
with Beetroot Oil

Dartmouth Smoked Salmon
with Beetroot & Horseradish Mousse & Maddocks Farm Organic Leaves



Main Courses...

All main courses are served with a selection of seasonal vegetables

Peppered Fillet of West Country Beef with a Pink Peppercorn Cream
Horseradish Potato Cake

Loin of Venison with a Caramelised Onion & Red Wine Jus,
Red Cabbage & Roast Squash Puree

Honey Glazed Lamb Shank with a Rosemary & Port Red Currant Sauce
Sweet Potato Mash

Breast of Corn Fed Chicken wrapped in Parma Ham & stuffed with Spinach & Lemon Thyme
Buttered Organic New Potatoes

Slow Roast Crispy Belly of Pork with Caramelised Apple reduction
Bubble & Squeak

Roast Breast of Pheasant, stuffed with Apricot & Black Pudding
with a Winter Spice & Merlot Reduction & Parsnip Potato Cake

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Main Courses continued...

Saddle of Lamb stuffed with Apricot & Black Pudding
Roasted Shallot & Orange Jus
Sage & Black Pepper Potato Cake

Roast Breast of Guinea Fowl with Spiced Pumpkin & Puy Lentils
Slow Roast Plum Tomato Compote

Breast of Creedy Carver Duck with a Madeira, Wild Garlic & Thyme Jus
crushed Potatoes with Pancetta

Haggetts of Silverton Pork & Herb Bangers with Caramelised Onion Gravy
Grain Mustard Mash

Puddings...

Devonshire Spiced Apple Cake
with Warm Winter Berry Compote

Baileys & Stem Ginger Crème Brulee
with Home-made Shortbread

Rich Chocolate Tart
with Brandy Crème Anglaise

Blackberry & Apple Crumble
with Vanilla Pod Custard

Warm Rice Pudding
with Spiced Winter Plum Soup

Posh Nosh Pudding Trio
Three miniature puddings for those that simply cannot pick just one!
Mini Baileys Cheesecake
Mini Sticky Toffee Pudding
Mini Meringue with Winter Berries
garnished with Devon Clotted Cream & Seasonal Fruits

A Selection of West Country Cheeses to include:
Sharphams Rustic, Cornish Olde Smokey, Somerset Brie,
Village Green Goats Cheese & Devon Blue
served with Savoury Biscuits & Wafers, Celery & Grapes

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Fresh Filter Coffee & Tea
to include a selection of herbal or organic fruit teas

Posh Nosh Home-made Chocolate Truffles