



Spring & Summer Formal Dining

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

Starters...

Wild Salmon & Spinach Fish Cake
with Maddocks Farm Rocket, and Chive Mayonnaise

Spring Pea & Mint Soup (V)

Carpaccio of West Country Beef, Vine Tomato Confit & Maddocks Farm Leaves
with Grain Mustard Dressing

Devonshire Crab & Avocado
on a bed of Maddocks Farm Leaves with Lemon Oil

Sharphams Rustic Brie, Local Asparagus & Sweet Red Pepper Savoury Tart (V)
with Maddocks Farm Baby Leaves & Basil Oil

Fillet of Smoked Umberleigh Trout
with Caper Berries, Wild Rocket & Posh Nosh Gooseberry Jelly

Summer Salad of Buffalo Mozzarella, Parma Ham & Cantaloupe Melon
with a Light Citrus Dressing

Chilled Vichyssoise
with Watercress & Pesto

Carpaccio of Tuna
with Organic Pea Shoots & Soy Lime Dressing



Main Courses...

All main courses are served with a selection of seasonal vegetables

Herb Crusted Rump of Lamb
Thyme & Red Wine reduction
Scallion Crushed New Season Potatoes

Roasted Monkfish
on a bed of Summer Pea Risotto
Lemon & Basil Oil

Breast of Corn-fed Chicken
with Wild Mushroom & Somerset Cider Cream
Oven Roasted New Potatoes with Red Onion & Rosemary

Roasted Cod on a bed of Creamed Garlic Mash
With Saffron Cream & Wilted Young Spinach

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Main Courses continued...

Roasted Rib of Beef,
Roast Potatoes with Garlic & Rosemary, Yorkshire Pudding & Red Wine Jus

Tenderloin of Pork
with Mustard Cognac Sauce & Thyme Infused Crushed Potato Cake

Sea Trout with Watercress Cream
New Season Peas & Asparagus
Peppered New Potatoes

Creedy Carver Duck
with Blueberry Jus & Sweet Potato Gratin

Puddings...

Fresh Local Strawberries & Devon Clotted Cream

Classic Summer Pudding
Local Berries & Devon Clotted Cream

Vanilla Pannacotta
with Chilled Rhubarb Soup & Brandy Snap Tuille

Chilled Rice Pudding
with Marmalade Compote

Strawberry, Rose & Rhubarb Fool
with Home-made Ginger Biscuit

Caramelised Lemon Tart
with Raspberry & Mint reduction

Summer Berry Tiramisu
with Home-made Biscotti

Posh Nosh Pudding Trio – choose three
Three miniature puddings for those that simply cannot pick just one!

Mini Chocolate pot

Fresh Raspberry Cranachan in a Shot

Mini Crème Brulee

Mini Meringue with Summer Berries

Lemon Grass Granita

Strawberries & Champagne Jelly Shot

Mini Organic Greek Yoghurt Pot with Passion-fruit & Lychees
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 Turkish Delight or Fudge