



## GALA DINNER AND DANCE MENU 2008/9

### TO START

#### SOUP

Roast squash - carrot - ginger

#### SOUFFLÉ

Blue cheese and beetroot - pickled mushrooms - cranberry reduction

#### BRULEE

Foie gras - red wine and port jelly - macadamia nut biscotti

#### SEAFOOD

Seared scallop - salmon fish cake - crab tian

#### RABBIT

Pot roasted - red cabbage and butterbean cassoulet

### TO FOLLOW

#### BEEF

Pan seared fillet steak - fondant potato - wild mushrooms - foie gras - port sauce

#### VEGETARIAN

Baked loaf - squash - chestnuts - baby chard - fondant - blue cheese sauce

#### BASS

Grilled fillet of rod caught bass - basil mash - carrot puree - tomato salsa

#### COD

Roasted fillet - pasta - chilli - parmesan - peas - sauce vierge

#### PORK

Roast fillet in Parma ham - confit belly - celeriac mash - black pudding - cider sauce

#### LAMB

Roasted cannon of local lamb - daulphinoise potatoes - confit garlic - whortleberry jus

### JUST DESSERTS

#### CHOCOLATE

Dark bitter chocolate tart - cassis sorbet

#### BRULEE

Ginger - rhubarb - shortbread biscuit

#### PUDDING

Sticky toffee - toffee sauce - vanilla ice cream - banana powder

#### CHEESE

Somerset artisan cheeses - fruit - biscuits