



SUMMER FUNCTION MENU 2008

PLEASE CHOOSE THREE FROM EACH COURSE INCLUDING ONE VEGETARIAN (IF APPLICABLE)

2 COURSES £21.95 3 COURSES £26.95

TO START

Summer minestrone soup – pesto

Chilled summer gazpacho – crème Fraîché

Oak cured smoked salmon – lemon pith puree – pea shoots

Salad of Parma ham – pine nuts – roasted vine tomatoes - rocket

Poached pear – Dorset blue – pickled walnuts – cranberries

Chicken liver parfait – carrot marmalade – ciabatta crostini

Home smoked sea trout salad – horseradish lemon and dill dressing

TO FOLLOW

Roast rib of local beef – chateau potatoes – horseradish crème fraiche

Roast breast of guinea fowl – fondant potato – pak Choy - citrus glaze

Tartan of - beef tomato – smoked mozzarella – basil leaf salad

Grilled fillet hake – champ potato – sweet potato puree – chive beurre blanc

Grilled fillet of bass – new potatoes – red pepper and tomato salsa

Cold antipasti – chorizo – local ham – smoked chicken – salad – olives – red onion marmalade

Roast chicken supreme – fondant potato – wild mushroom and garlic sauce

JUST DESSERTS

Raspberry crème brulee – sable biscuit – mango puree

Rich fudge cake – vanilla bean ice cream – strawberry salad

Summer fruit Pavlova – Chantilly cream – blackberry coulis

Vanilla Pannacotta – poached rhubarb – stem ginger ice cream

Home made lime parfait – mango puree – Pimms fruit jelly

Somerset cheese plate - Montgomery cheddar - Exmoor blue - Bath soft
(£3.00 supplement per person)

TO FINISH

Coffee and mints £2.00 per person