

This menu will be served from 1st June 2018 to 30th September 2018  
Allergen information is available on our website and is supplied with your order  
Full Ts & Cs on our website



# Sit-Down Dinner

Beautiful food designed meticulously for sit-down occasions that demand the best

**CEDAR** 

**Starter**

Free Range Chicken Liver Parfait with Sautéed British Woodland Mushroom & Sherry Dressing (g)

Somerset Goats Cheese & Watercress Salad with Pomegranate Dressing (v)

**Main Course**

Pan Roasted Salmon with Samphire, Crushed New Potatoes, Glazed Baby Carrots & Turnips with a Cream Reduction (g)

Baby Root Vegetable Tart Tatin with Braised Baby Fennel & Fondant Beetroot Galette (v)

**Dessert**

Vanilla Pannacotta & Vodka Macerated Summer Berries (v, g)

**£34.00 per person**

**BEECH** 

**Starter**

Searred Scallops on Pea Pannacotta with Prawn Foam & Caviar (g)

Wild Mushroom Tortellini and Seasonal Vegetable Consommé with Truffle Oil (v)

**Main Course**

Pressed Pork Belly, Fondant Potato Slice, Braised Garden Peas & Sherry Jus (g)

Confit Tomato & Courgette Galette with Warm Pickled Baby Vegetables & Smoked Yoghurt Dressing (v)

**Dessert**

'The Gin & Tonic' (v)  
*Lime Posset Shot, Tonic & Lemon Jelly & Gin Sorbet*

**£42.00 per person**

## STARTERS

Free Range Chicken Liver Parfait with Sautéed British Woodland Mushroom & Sherry Dressing (g)	<b>£7.90</b>
Smoked Salmon & Pressed Salmon Terrine with Sweet Tomato Vinaigrette (g)	<b>£8.95</b>
Basil Linguine with Chilli & Mussels	<b>£7.90</b>
Somerset Goats Cheese & Watercress Salad with Pomegranate Dressing (v)	<b>£7.95</b>
Seared Scallops on Pea Pannacotta with Prawn Foam & Caviar (g)	<b>£20.00</b>
Brixham Crab Thai Salad with Nam Jim & Pak Choi (d)	<b>£12.50</b>
Chicken Confit & Duck Liver with Beetroot Wafers & Watercress Emulsion (g)	<b>£13.50</b>
Wild Mushroom Tortellini and Seasonal Vegetable Consommé with Truffle Oil (v)	<b>£12.50</b>

## MAINS

Pan Roasted Salmon with Samphire, Crushed New Potatoes, Glazed Baby Carrots & Turnips with a Cream Reduction (g)	<b>£19.50</b>
Slow Cooked Orchard Farm Belly of Pork, Whispering Lake Shiraz Jus & Moroccan Spiced Puy Lentils (d)	<b>£15.50</b>
Oven Roasted Free Range Chicken with Dauphinoise Potato & Ribbons of Carrot & Courgette (g)	<b>£18.50</b>
Baby Root Vegetable Tart Tatin with Braised Baby Fennel & Fondant Beetroot Galette (v)	<b>£17.50</b>
Pan Roasted Halibut, Crushed Jersey Royals & Truffled Pea Sauce with Shitake (g)	<b>£32.00</b>
Maple & Chilli Seared Duck, Roast Sweet Potato Puree & Kumquat Jam (g)	<b>£23.00</b>
Pressed Pork Belly, Fondant Potato Slice, Braised Garden Peas & Sherry Jus (g)	<b>£20.00</b>
Confit Tomato & Courgette Galette with Warm Pickled Baby Vegetables & Smoked Yoghurt Dressing (v)	<b>£18.90</b>

## DESSERTS

Burnt Lemon Tart with Summer Berries (v)	<b>£6.50</b>
Valrhona Chocolate Mousse with Fresh Kent Raspberries (v, n)	<b>£7.70</b>
Vanilla Pannacotta & Vodka Macerated Summer Berries (v, g)	<b>£7.90</b>
Plated Selection of Fine British Cheese with Poached Pear (v, g)	<b>£8.95</b>
'Matcha' (v) <i>Matcha &amp; White Chocolate Delice with Matcha &amp; Coconut Ice Cream</i>	<b>£10.50</b>
'The Gin & Tonic' (v, g) <i>Lime Posset Shot, Tonic &amp; Lemon Jelly &amp; Gin Sorbet</i>	<b>£13.50</b>
'The Summer Plate' (v) <i>Hot Raspberry Soufflé, Raspberry Bavaois &amp; Raspberry Trifle Shot</i>	<b>£13.50</b>
'A Classic' (v) <i>Summer pudding with Homemade Clotted Cream &amp; Jasmine Blossom</i>	<b>£10.50</b>

Chef Selection of Homemade Petit Fours (3 pieces per person)	<b>£6.50</b>
Chef Selection of Homemade Petit Fours (1 piece per person)	<b>£2.50</b>

*\*Price does not include service staff, chefs, cooking equipment, crockery, cutlery or glassware.  
Linen hire also available on request.*

 **Chef required**

*All prices are subject to VAT*