



Supper Menu

Friday April 30th 2010

Complimentary red pepper humous and toasted pitta bread

To start

Twice baked cheese soufflé with dressed salad leaves

Pan fried scallops with wild garlic butter and salad leaves

Serrano ham, olive, feta and rocket platter with toasted ciabatta

Main course

Barbary duck breast with cranberry and duck jus

Salmon fillet with a fresh herb crust
served with lemon mayonnaise

Roasted Mediterranean risotto served with a fresh salad

*All served with local Charlotte potatoes dressed with butter and mint,
and a selection of fresh vegetables*

Desserts

Lemon meringue pie

Sticky toffee pudding with clotted cream

Fresh fruit salad with Langage Farm vanilla ice cream

Cheese plate with Sharpham brie, Cornish Yarg and Devon blue
Served with grapes, celery, chutney and crackers

Coffee

Avon Mill blend served with a chocolate

2 courses with coffee £20.00

3 courses with coffee £24.00