



Avon Mill Dinner

Friday May 28th

Starters

Seared carpaccio of beef with rocket & parmesan

Asparagus & lemon soup

Peppered smoked mackerel & watercress salad with orange

Mains

Chicken breast with a fresh tarragon sauce
served with sauté potatoes & seasonal vegetables

Crab tagliatelle with lemon and basil
served with salad

Butternut squash & sage risotto
with shaved fresh parmesan and salad

Puddings

Rhubarb & chocolate pudding with Devonshire clotted cream

Eton Mess

Cheese plate of Sharpham Brie, Little Black Bomber mature cheddar,
Devon Blue with grapes, celery, chutney and crackers

Coffee

Avon Mill blend served with mints

2 courses & coffee £20.00

3 courses & coffee £24.00