

NOVEMBER 12th

'SPECIAL DINNER MENU'

£45 for 3 COURSES

STARTERS

Jerusalem artichoke velouté with black truffle oil

Or

Hand picked brixham crab salad with mango and coriander

(£5 supplement on set menu)

Or

Goats cheese bruschetta with tomato salsa and pesto

Or

Smoked salmon salad with charred cucumber, lemon and caper

MAINS

Fillet of Sea bass with Champagne sauce and avruga caviar

Or

Confit of duck with roasted Autumn vegetables, cider sauce

Or

Pan fried scallops with wild mushrooms and truffle dressing

(£7 supplement on set menu)

Or

Selection of fish with black olive tapenade and basil dressing

DESSERT / CHEESE

Rich chocolate & almond cake, raspberry, pistachio ice cream

Or

Creme caramel with grande Marnier and Chantilly cream

Or

Affogato - vanilla ice cream with warm espresso

Or

Selection of cheeses with apple chutney and biscuits

TEA & COFFEE

Tea, coffee & infusions £4 - Add chocolates + £2