

Gourmet Dinner Menu

£80.00 per person inclusive of VAT @ 20%

A £35.00 Supplement will be added for resident guests

Pre – Starter

Seared Isle of Skye Diver Caught King Scallop with Butternut Squash Purée,
Braised Butternut Squash & Chervil Dressing

Starter

Chicken Liver & Duck Liver Parfait
With Red Onion Marmalade, Crisp Leaves, Melba Toast & Red Wine Reduction
Fairfields Sauvignon Blanc 2011 Marlborough, New Zealand

Main Course

Marinated Saddle of Local Wild Moor Venison
With Gratin Potatoes, Oven Baked Fig, Wilted Baby Spinach,
Caramelised Carrots and Madeira Gravy
Navajas Rioja 2011 Navarrete, Spain

Pre – Dessert

Dark Chocolate Mousse
With Caramelised Banana & White Chocolate Ice Cream

Dessert

Winter Berry Soufflé with Berry Compote,
Strawberry Sorbet & Strawberry Sauce
Charmeroy, Brut NV, France

Cheese Course

A Selection of West Country Cheeses with Assorted Cheese Garnishes &
Cheese Biscuits
Porto Alegre Ruby Port

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Cafetiere Coffee – Tea Infusions - £3.50 per person

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