

Dinner Menu

3 Courses £45.00 per person Inclusive of VAT @ 20%

Starter

White Natural Cornish Crab, Cucumber & Crème Fraîché Tian
With Crisp Leaves & Chive Crème Fraîché Dressing

Chicken Liver & Duck Liver Parfait
With Red Onion Marmalade, Melba Toast & Red Wine Reduction

Cornish Cod in a Soda Water & Beer Batter
With Pea Purée, Chipped Potatoes & Lemon Garnish

Free Range Ham Hock, Chive & 12 Yr Vintage Balsamic Terrine
With Apple Chutney, Mixed Apple Salad & Vintage Balsamic Dressing

Main Course

Tournedos of Free Range North Devon Red Ruby Beef
With Gratin Potatoes, Wild Mushroom Casserole, Wilted Baby Spinach
& Madeira Gravy

Paupiette of Plaice & Smoked Salmon
With Pomme Purée, Baby Vine Roasted Tomatoes, Braised Leeks
& Plum Tomato Sauce

Tenderloin of Free Range Heal Farm Tamworth Pork
With Braised Fondant Potato, Caramelised Carrots, Buttered Cabbage, Apple
Sauce
and Light Coarse Grain Mustard Sauce

Oven Roasted Loin of Cornish Monkfish Wrapped in Parma Ham
With Creamy Mash Potato, Butternut Squash Fondant,
Butternut Squash Puree and Red Wine Reduction

Dessert

Please allow approx 12 minutes for the preparation of your dessert

Local High Bickington Blueberry Souffle with Berry Compote,
Strawberry Sorbet & Strawberry Sauce

Dark Chocolate Mousse Glass
With Glazed Bananas & White Chocolate Ice Cream

Vanilla Pannacotta with Orange, Mango,
Pineapple Compote and Orange Syrup

Duo of Northcote Manor Ice Cream & Sorbet

Cheeseboard of West Country Pasteurised & Unpasteurised
Cheeses

Served with Traditional Garnishes

(Cheese can also be taken as an extra course for £9.50 per person)

Cafetiere Coffee or Tea Infusions with Petit Fours

Served in the Lounge, £3.50 per person

Delicious Dessert Wines to be savoured with your dessert

Muscat, Campbells Rutherglen NV Australia

125ml Glass £8.00 ~ ½ btl £25.00

Monbazilac, Chateau Bellingard, 2007 France

125ml Glass £7.00 ~ ½ btl £20.00

Ports

Porto Alegre £5.50 per glass

Dowes 1985 £8.50 per glass

All of our dishes are freshly prepared to order, therefore please allow a little time for preparation

The vegetables to accompany the main course are already incorporated into the dish. If you would prefer a lighter option, we can always offer fruit & salad dishes. Most of the dishes can be adapted to suit your taste. We can always provide a side serving of seasonal vegetables or salad to accompany your main course. (£2.95pp)