
GALA DINNER MENU

Saturday 19th March 2022

STARTERS

Cream of Tomato Soup (V) (GF)*

Garlic & Herb Croutons*

Pulled Ham Hock Terrine (GF) (D)

Apricot & Sultana Chutney, Pickled Vegetables, Pea Shoots, Crostini

Highland Cured Scottish Smoked Salmon (GF) (D)

Russian Salad, Cherry Tomato, Pea Shoots, Wasabi Mayonnaise

REFRESHER

Raspberry Sorbet (V) (GF) (D)

MAINS

Crediton Chicken Supreme (GF)

White Wine, Mushroom & Bacon Sauce, Market Vegetables, Potato Rosti

Tenderloin of 'Lathyr Farm' Pork (GF)

Brandy & Peppercorn Sauce, Market Vegetables, Potato Rosti

Pasta Rigatoni (V)

Tomato & Mascarpone Sauce, Roasted Mediterranean Vegetables,
Dairy-Free Mozzarella, Toasted Pine Nuts, Wild Rocket

DESSERTS

Sticky Toffee Pudding (V) (GF)

Butterscotch Sauce

Triple Chocolate Truffle Tort (V)

Raspberries, Fruit Coulis, Chantilly Cream

Mango Cheesecake

Tropical Fruit Salsa, Chantilly Cream

FOLLOWED BY

A Cheese Course

TO FINISH

Tea or Coffee & Chocolate Dinner Mint