



STARTERS

1. Ham Hock, Chestnut & Split Pea Terrine with Onion Compote & Toasted Rye
2. Portobello Mushrooms in a Garlic Veloute with Garlic Crostini
3. Brixham Market Fishcakes with a Warm Tartare Sauce & Bistro Leaves
4. Winter Root Vegetable Soup with Herb Croutons

MAINS

1. Supreme of Chicken with a Veoute Sauce, Mushrooms & Bacon Lardons
2. Braised Beef with a Bordelaise & Rioja Jus
3. Fillet of Hake with a Dill, Prawn & White Wine Sauce
4. Somerset Brie, Hazelnut, Woodland Mushrooms & Cranberry Parcel with a Rosemary Jus

All served with Lyonnaise Potatoes, panache of Peas, Carrots & Fine Beans, & Cauliflower Mornay

DESSERTS

1. Chocolate Orange Mousse with a Chocolate Crumb
2. Mascaphone, Lemon & passion Fruit Pavlova with Passion Fruit Syrup
3. Pear & Apple Crumble with Vanilla Custard & Cinnamon Caramel
4. Vanilla Pannacotta with seasonal Berry Compote

Coffee & MINTS

NAME	STARTER				MAIN				DESSERT			
	1	2	3	4	1	2	3	4	1	2	3	4

COST IS £25:95

Booking forms to Mr James Reader BY 8th October 2018 @

48 Bridge View, St Budeaux, Plymouth, PL5 1FJ

Cheques to be payable to TAMAR DA