

FUNCTION MENU



STARTERS

We recommend 3 starters, to include a soup and a vegetarian option.

Leek & Potato Soup, Truffle Oil (v)

Chorizo, Lentil & Chickpea Soup

Roulade of Smoked Salmon & Crayfish, Crème Fraiche Dressing, Sakura Salad

Mackerel Pâté, Pickled Cucumber, Toasted Ciabatta

Feta Cheese & Sun-Dried Tomato Tart, Fine Leaf Salad, Pesto Dressing (v)

Seasonal Risotto (v)

Ham Hock & Pickled Vegetable Terrine, Fine Leaf Salad, House Dressing

Chicken & Bacon Roulade stuffed with Sundried Tomato, Basil Rocket Salad, Pesto Dressing

Wild Duck Terrine with Dried Cranberries & Pistachios, Orange & Balsamic Dressing

MAIN COURSE

We recommend 3 main courses, to include a meat, a fish & a vegetarian option.

Pan Fried Sea Bass, Chive Crushed New Potato, Lemon & Watercress Sauce

Fillet of Salmon, Herb Cous Cous, Tomato & Cardamom Sauce

Roast Rump of Beef, Dauphinoise Potatoes, Glazed Vegetables, Rosemary Jus

Saddle of Lamb, Rosemary Spinach & Pine Nuts, Dauphinoise Potatoes, Baby Carrots & Green Beans (£6 supp)

Crispy Pork Chop, Apple Mash, Creamy Garlic Bacon & Cabbage, Cider Sauce

Pan Fried Breast of Chicken, Chive Mash, Duo of Vegetables, White Wine Sauce

Vegetarian Wellington with Boursin Cheese, Spinach, Minted Pea, Puy Lentil, Roasted Root Vegetables & Shallot Jus (v)

Creamy Madeira Mushroom Tagliatelle, Broad Bean, Fine Leaf Salad (v)

DESSERTS

We recommend 3 desserts

Saffron Poached Pear, Cinnamon Ice Cream, Toffee Sauce

Chocolate Torte, Vanilla Bean Ice Cream

Seasonal Panna Cotta, Berries

Crème Brulee, Shortbread Biscuit

Dark Chocolate Pave, Apricot Sorbet

Apple Tart Tatin, Vanilla Bean Ice Cream

Raspberry Cheesecake, Raspberry Jelly, Clotted Cream Ice Cream

Selection of Westcountry Cheeses, Wafers, Walnuts, Chutney (£5 supp)

£30 PER PERSON FOR 2 COURSES | £37 PER PERSON FOR 3 COURSES

£3.50 PER PERSON TO ADD TEA OR COFFEE



Adults need about 2000 Kcal a day. (V) Vegetarian (VE) Vegan.

Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements.

Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.


B R E N D
COLLECTION

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