

Premier Menu

Starters

Roasted Vine Tomato & Basil Soup
Drizzled with Extra Virgin Olive Oil

Smooth Chicken Liver and Foie Gras Parfait
With a Pear & Vanilla Chutney

Plate of Smoked Salmon with Crisp Curly Endive
Lemon Fillet and Caper Berries

Feta Cheese & Sun Blushed Tomato Salad
With Crisp Golden Croutons

Followed by a Choice of Sorbet

Passion Fruit

Champagne

Lemon

Blackcurrant

Main Course

Traditional Roast Sirloin of Beef with Yorkshire Pudding
And Rich Pan Jus

Wild Mushroom Risotto Finished with Rocket
And Parmesan Tuille

Roast Loin of Pork with Homemade Apple Sauce
And Pan Jus

Oriental Vegetable Filo Parcel
With a Spicy Plum Sauce

Roast Breast of Free Range Chicken
With a Mushroom & Bacon Sauce

Seared Fillet of Salmon with a Classic Chive
Beurre Blanc

All Served with Seasonal Vegetables and a Choice of Potatoes

New Potatoes , Roasted & Dauphinoise

Desserts

Dark Chocolate Torte
With a Kumquat Coulis

Dunster Iced Fudge Parfait
Served with a Caramel Sauce & Short Bread Biscuit

Baked Vanilla Cheesecake
With a Seasonal Fruit Compote

Mango Panacotta with a Coconut Tuille & Fruit Syrup

Classic Custard Tart Finished with Nutmeg
And Fresh Strawberries

Perhaps a Cheese Course in Addition to Your Desert
A Selection of West country Cheese's
£4.95 Per Person