

Gala Dinner

Starters

Beetroot and Gin Cured Salmon with Horseradish Crème Fraiche
Shredded Ham Hock with Pickled Vegetables
Bath Blue, Walnut and Pear Salad (V)

Mains

Roast Pave of Beef with Shallot and Port Sauce, Potato Gratin, Buttered Green Beans
Pan Fried Cod, Bacon, Baby Onion and Pea Ragout, Fondant Potato and Pea Cream
Wild Mushroom Risotto with Grated Haytor Cheese and Roquette Leaves

Desserts

Chocolate Orange Torte, Orange Crisp, Orange Coulis and Vanilla Ice Cream

St Clements Posset, Shortbread and Fresh Raspberries

Trio of West Country Cheeses with Crackers, Celery, Grapes and Onion Chutney

£25 per Head