

## **Gourmet Dinner Menu**

**£70.00 per person inclusive of VAT @ 20%**

### **Pre – Starter**

Butternut Squash Soup with Fresh Chervil Oil & Chervil Leaves

### **Starter**

Trio of Fresh Salmon with Light Lemon Crème Fraîché, Crisp Leaves  
& 12 Yr Vintage Balsamic Dressing  
(Salmon & Chive Fishcake, Salmon Risotto & Oak Smoked Salmon)  
**Francois D'Aubigne, Vin Housseux, Baut**

### **Main Course**

Slow Oven Poached Free Range Young Witheridge Chicken with  
Gratin Potatoes, Wild Mushroom Casserole, Wilted Baby Spinach & Chicken  
Gravy  
**Honore De Berticot 2008, Cotes De Duras, France**

### **Dessert**

Winter Berry Baked Alaska with Poached Winter Berries & Berry Sorbet  
**Honore De Berticot Moelleux 2009, Cotes De Duras, France**

### **Cheese Course**

A Selection of West Country Pasteurised & Unpasteurised Cheeses  
Served With Celery, Apple, Grapes & Assorted Cheese Wafers  
**Port Suggestion - Porto Alegre Tawny, Portugal - £5.50 per glass**

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Cafetiere Coffee – Tea Infusions - £3.50 per person

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