# **Proof Of The Pudding**

## **Dinner Parties**

#### **Starters**

Asparagus, Parma ham, rocket, Parmesan shavings

Crab cakes, chilli jam, rocket

Scallops, lardons, watercress, garden peas

Roquefort souffle, walnuts, pea shoots

Devon blue, walnut, chicory, quails eggs

£8.00

## <u>Mains</u>

Tarragon chicken, creme fraiche, Madeira, chestnut mushrooms £17.50

Tenderloin of pork, pancetta, apricot stuffing, gravy £17.50

Salmon en croute, Pesto roast vegetables, pesto dressing £18.00

Crusted rack of lamb, gravy, redcurrant £20.00

Fillet of West Country beef, wild mushrooms, Yorkshire pudding £20.00

The above includes seasonal vegetables and potatoes

### **Desserts**

Elderflower possett, almond thins, raspberries

Vanilla pannacotta, berries, biscotti

Warm chocolate fondant tart, vanilla ice cream Triple chocolate raspberry tart, creme fraiche

Treacle tart, orange, clotted cream

£7.00

Minimum number of guests four.

Please choose one choice per course.

A supplement of £30.00 will be added for dinner parties of less than six.

Special diets can be catered for given 48 hours notice.

Complimentary canapés will be provided.

The table will be laid on arrival and the dishwasher will be loaded before we leave.