



Don't forget that the
clocks "fall back" by
one hour tonight

Dinner

Saturday 30th October 2010

Tomato and Basil Soup

Twice-Baked Soufflé of Applewood Smoked Cheese
with a Beetroot Relish

Roast Breast of Local Duck
with Sweet Potato Purée and a Cranberry Sauce

Or

Grilled Fillet of Wild Sea Bass
with Leeks Braised in Vermouth
and a Lemon Butter Sauce

Accompanied by
Hasselback Potatoes,
Broccoli and Glazed Carrots

Some suggestions from our Wine List:
Montes Pinot Noir (Bin 18) with the Duck
Sancerre Chavignol (Bin 10) with the Sea Bass



Desserts

Warm Raspberry and Almond Cake
with Honeyed Mascarpone

Or

Chocolate Tart
with Caramel Banana and Chantilly Cream

Or

A Selection of West Country Cheeses
with Biscuits and Grapes

Can also be taken as an additional course: £6 per person

*You may like to accompany this course
with one of our excellent Dessert Wines or Ports –
available by the glass or by the bottle*

Coffee and Chocolates served in the bar –
please help yourself