

Hunters Banquet

To Commence

*Wild mushroom soup
Finished with tarragon crème fraiche*

*Moules marinere
hand derived Exmouth mussels steamed in white wine, finished with cream, garlic and
fresh thyme*

*Filo pasty tower of smoked chicken and avocado
bound in a tarragon mayonnaise nettled on sweet pepper coulis*

*Exmouth scallops
simply seared in a lemon and chive butter with Parma ham and a hint of garlic*

To Continue

*A group or individual food choice, can be served at the table by one of our chefs if
requested*

*Honey glazed rack of Lamb
served pink on a parsnip rosti, served with a redcurrant jus*

*Whole roasted striploin
seasoned with fresh thyme, cracked black pepper and garlic, served medium rare*

*Whole beef wellington,
the finest Somerset fillet lightly seasoned wrapped in homemade short crust pastry cooked
to perfection*

*Whole baked dressed salmon
served with crevettes, lobster, and a serving of hollandaise sauce on the side*

To Conclude

Homemade desserts from our dessert trolley

A selection of Cheese and biscuits

Hunter's Welsh rarebit steeped in Guinness

And Finally

Coffee and Mints