

**We are happy to come in and cook serve and clear away for any meal during your stay, prices are based on 12 people.  
We ask that the kitchen is cleared before we arrive.**

Dinner £35.00 - £42.00 per person (depending on menu)

## **Sample Dinner Menus**

*A sample of the dishes we can provide for dinner*

### **Starters**

Home made Soup

Home made chicken liver pate and toast

Smoked West Country Dartmouth Salmon with lemon and Chive mayonnaise

Devilleed Crab

Smoked Haddock and Leek Tart

Good old fashioned Prawn Cocktail !

Barbecued Spare Ribs

Baked Devon Celeste with Granary Bread and Red Onion Marmalade

Stuffed Mushroom

Potted Hot Smoked Salmon and Grannary Bread

Pan fried Scallops with Black Pudding

Spinach and Goats Cheese Tart

Fresh Asparagus and Hollandaise Sauce

Selection of Local Charcuterie

Home made Fishcakes with Chilli Jam

Trio of Salmon

Homemade Houmous and Flat Bread

Goats Cheese & Capanata parcels with Indian Pastry

## Main Courses

Homemade Steak and Devon Blue Pie

Local Roast Loin of Pork with thyme, lemon and garlic stuffing,

Salmon en Croute - salmon with ginger and sultanas wrapped in puff pastry  
with a lemon butter sauce

Fillet of Ruby Beef in a Red Wine, Brandy & Anchovy Sauce

Breast of Free Range Chicken, stuffed with cream cheese and fresh herbs

Sirloin of Beef and Mini Yorkshire Pudding

Lemon Chicken- chicken marinated with lemon and garlic

Beef Stroganoff

Venison Casserole

Baked Cod Loin in parcels, with White Wine and a hint of Ginger

Loin of Lamb with Lemon, Rosemary and Garlic

Roasted Pork Fillet with apricot and pine nuts wrapped in Parma Ham

Homemade Chicken, Leek, Bacon and Mushroom Pie

Luxury Fish Pie with a Crumble Topping

Beef Carbonnade (cooked in local dartmoor ale)

Saddle of Lamb with Apricot & Cumin Stuffing

Roast Monkfish with Parma Ham & Red Pepper Salsa

Coque au Vin

Roasted Confit of Duck with Sweet Potato & Mushroom Hash

Stuffed Field Mushrooms

Roasted Vegetable Lasagne with Ricotta Topping

Mushroom Stroganoff

Spiced Aubergine Parcels

*All the above are served with a selection of seasonal vegetables and potatoes or rice*

## Desserts

Passion Fruit Pavlova

Salted Caramel & Dark Chocolate Pot

Homemade Lemon Tart

Chocolate & Raspberry Brownie and homemade vanilla ice cream

Treacle Tart with creme fraiche

Chocolate Bread & Butter Pudding

Lemon Meringue Pie

White Chocolate Panacotta with berries

Sticky Toffee Pudding

Rich Chocolate Mousse

Homemade Traditional Trifle

Homemade Apple Pie

Ginger Sponge Pudding

Seasonal Fruit Crumble

Chocolate Tart with Caramel Oranges

Lemon Posset

Key Lime Pie

Coffee Almond Toffee meringues

Fresh Fruit Salad

Banoffee Pie

Home Made Ice Cream or Sorbet

A selection of West Country Cheeses, locally, chutney ,  
crusty bread, crackers

## Suggested Menus

Devilled Crab

Beef Carbonnade (cooked in local dartmoor ale)

Lemon Posset with a Chocolate Shortbread

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Potted Hot Smoked Salmon and Grannary Bread

Fillet of Ruby Beef in a Red Wine, Brandy & Anchovy Sauce

Passion Fruit Pavlova

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Smoked West Country Dartmouth Salmon with lemon and Chive mayonnaise

Roasted Pork Fillet stuffed with apricot and pine nuts wrapped in Parma Ham

White Chocolate Panacotta with berries

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Pan fried Scallops with Black Pudding

Breast of Free Range Chicken, stuffed with cream cheese and fresh herbs

Coffee Almond Toffee Meringues with clotted cream

## Suggested Menus for Gourmet Dinners from Peter Gorton

(MasterChef of Great Britain with year of Michelin Star experience)

£55-£65 per head

Panfried seabass on a pea pancake with lightly spiced aubergine & mussels

Smoked salmon mousse and terrine with sautéed scallops & sauce vierge

Crab salad with avocado mousse, sesame wafers and a smooth tomato, chive vinaigrette

Panfried Gilthead Bream with lightly spiced aubergine puree and pea pancake

Smoked salmon mousse and terrine with sauce vierge

Shredded beef brisket, balsamic mushrooms, pepita herb crust and red wine shallots

Oven roasted woodpigeon on a smoked bacon and butternut squash risotto

Baked goats cheese on a sweet potato and wild mushroom hash, carrot and star anise syrup

Pan-fried king prawn and scallop with coriander lentils, curried crumbs and coconut sauce

Crispy belly pork on a caramelised onion risotto with beetroot and a red wine balsamic jus

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Roasted Creedy Carver duck breast with a duck confit  
and mushroom cannelloni, red wine and cassis flavoured sauce

Loin of Devonshire lamb with a tangle of greens and a balsamic & red wine sauce

Roasted fillet of beef with celeriac purée, tangle of greens,  
gratin potatoes and a port sauce

Beef Wellington with a red wine and port jus

Catch of the Day served with a white wine and saffron and chive sauce

Grilled sirloin of beef with a mushroom herb crust & red pepper chutney

Roast Devonshire lamb with a pepita crust,  
potato knish, and spiced aubergines

Gorton's vegetarian assiette - risotto cake with wild mushroom salsa,  
red pepper ragout with sesame wafer, red wine shallots and potato knish

Panfried Gilthead Bream with lightly spiced aubergine puree and pea pancake

Smoked salmon mousse and terrine with sauce vierge

Shredded beef brisket, balsamic mushrooms, pepita herb crust and red wine shallots

Oven roasted woodpigeon on a smoked bacon and butternut squash risotto

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Crème brûlée with tropical fruit compote and coconut sorbet

Warm chocolate tart with raspberry sorbet and candied hazelnuts

Ginger sponge pudding with caramelised apples and vanilla ice cream

or

Assiette of selected desserts such as:- Warm chocolate tart with honeycomb, rhubarb parfait  
with almond cake & French meringue with lemon cream and marinated oranges

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Coffee & Petit Fours

## Sample Breakfast Menus for Catered Weekends

### Breakfast

A selection of cereals (inc. Homemade Granola, Dorset Cereal, Cornflakes, Weetabix and Mornflakes porridge oats)

Orange juice, coffee, selection of teas and hot chocolate

White and Grannary Bread for toast with local butter and home made jam and marmalade

Full English Breakfast - Local Sausages, Bacon, Black or White Pudding, Mushrooms, Tomatoes (or beans) and Eggs

or

Smoked Salmon and Scrambled Egg

or

Eggs Benedict

or

Local Smoked Haddock & eggs

or

Kippers

or

Howell's ham and local cheese

### Afternoon Tea

Devon Cream Tea or home made cakes or biscuits

will be left out each afternoon.