

# ELEGANT DINING



Homemade bread, Netherend Farm butter

## Appetiser

**Tartlet of winter mushrooms**  
Parmesan, truffle

or

**Tartlet of butternut squash (vegan)**  
Brown butter & sage, toasted pine nuts

## Starters

**The 'Winslade' charcuterie selection**  
Fig & walnut bread

**Ponzu cured ChalkStream trout**  
Teriyaki glaze, pink grapefruit & horseradish

**Duck liver parfait**  
Morel mushrooms, Madeira, pink peppercorn & orange,  
toasted brioche

**Seasonal soup**  
Regularly changing special

**Potato rosti (vegan)**  
Onion puree, chestnuts, roasted garlic emulsion, crispy  
shallots

*4 Courses – 65*

*2 Course lunch – 32.5*  
Available 12pm-4pm only  
(supplements apply\*)

*Additional cheese course – 14*  
(perfect to share)

## Mains

**Loin of Dartmoor venison**  
Fondant potato, parsnip puree, pear, chocolate

**Sirloin steak\***  
Triple cooked chips, peppercorn sauce

**Loch Duart salmon**  
Star anise cabbage, oriental sauce, pak choy

**Free range bronze turkey**  
Chestnut stuffing, sage & onion puree, all the  
trimmings

**Barbecued red cabbage (vegan)**  
Smoked tofu, parsnip puree, hen of the woods,  
red wine & beetroot jus

## Desserts

**Sticky date & 'littlepod' vanilla pudding**  
Salted caramel sauce, maple & walnut ice cream

**Coffee crème brûlée**  
Whipped white chocolate, toasted hazelnut

**Christmas pudding**  
Somerset cider brandy custard, clotted cream

**Coconut chocolate delice (vegan)**  
Coconut sorbet, caramelised banana,  
Two Drifters spiced rum

**Cheese**  
3 of our favourites, grapes, crackers, Christmas  
chutney

**Coffee and petit fours**  
included with the 4-course meal