

# *The Table d'Hôte Menu*

At LEWTRENCHARD MANOR

## **FIRST COURSE**

Oak Smoked Haddock Risotto  
Parsley, Slow Poached Egg

Cider Glazed Pig Cheek,  
Potato, Dijon, Crackling

Rabbit and Mangalita Black Pudding Terrine,  
Sherry Vinegar, Turnip, Egg Yolk

Salt Cured Cod,  
Apple, Hazelnut, Raisins

## **MAIN COURSE**

Baked Fillet of Hake,  
Cauliflower, Grapes

Roasted Rump of Lamb,  
Asparagus, Wild Garlic, Jersey Royals

Citrus Roasted Fillet of Brill,  
Mussels, Pastis, Dill

Duo of Devon Beef,  
Foie Gras, Onion, Truffle

## **DESSERT**

Set Duck Egg Custard,  
Sour Apple, Granola

Mille Feuille,  
Dark Chocolate, Port, Cocoa

Exotic Fruit  
Pineapple, Coconut, Coriander

British and French Cheeses from our Cheese Board  
(Supplement £4.95 or £9.50 as an extra course)

Three Courses £49.50 per person  
Coffee and Petit Fours £5.00 per person