



Woodcote Park
Seasonal Menu
May – August 2018

Menu 1

£51.50

Fresh asparagus hollandaise (V)

Garlic roasted Salt Marsh rump of lamb, dauphinoise potato, panache of green beans, basil and blushed tomato infused jus

Apricot bread & butter pudding, vanilla custard

Coffee chocolates and petit fours

Menu 2

£51.50

Salad of Devon crab, baby herbs and pink grapefruit dressing

Breast of Gressingham duck, fondant potato, medley of summer greens, prune puree and balsamic jus

Baked English custard tart, blueberry compote

Coffee and petits fours

Menu 3

£60.75

Tian of Devon crab, vine tomato essence, avocado puree, baby herbs

Roasted fillet of prime Scotch beef, slow braised beef croquette, summer vegetables and shallot jus

Poached peaches with gingerbread crumb, vanilla ice cream

Coffee, petit fours

Menu 4

£60.75

Pan seared Orkney scallops, pea puree, crisp bacon and pea shoots

Roast fillet of Hereford beef, green asparagus tempura, roasted shallot, summer truffle jus and potato gratin

Strawberry cheesecake, white chocolate shavings

Coffee and petits fours

Menu 5

£70.00

Ham hock and foie gras terrine, pea puree, crispy quail's egg

Mint sorbet with Mojito jelly

Fillet of Salt Marsh lamb, herb crust, shallot puree, ragout of beans, fondant potato, Port jus and mint beurre blanc

Raspberry pavlova, elderflower sorbet

Coffee, petit fours

Our menu contains allergens. If you or any of your guests suffer from a food allergy or intolerance, please let a member of our team know upon placing your order.

(V) Denotes suitable for vegetarians