

Taste of the Tytherleigh

'Celebrating the best of the South West'

Home baked bread & butter

Amuse bouche

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Pan seared scallop

white onion velouté, pickled red onion, chive, lemon gel

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Wild mushroom parfait

glazed maitake, pickled cordyceps, cep powder, rosemary sourdough

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Autumnal squash risotto

butternut, sage oil, pumpkin seeds, parmesan, amaretto glaze

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Vadouvan spiced cod

cauliflower, heritage carrot, curried cous cous, vadouvan sauce

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Pan roasted venison loin

celeriac purée, brussel sprout, pomme Anna, redcurrant

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'Jaffa Cake'

orange parfait, dark chocolate crèmeux, orange jelly, genoise sponge

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Whipped blue cheese & honey £8.50 (optional)

caramelised fig, oat tuille

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Petit Fours

£75 per person