

Dartmoor Kitchen Sample Menu - 2

Starter

Crispy skinned seabass with wild mushrooms, baby leeks & salsa verde

Pea & Mint Risotto (v)

Main

Rolled saddle of lamb stuffed with spinach & mushroom with white truffle oil

Served with Dauphinoise potatoes, peas & broad beans

Lentil & butterbean hotpot topped with slice potatoes

Served with purple sprouting (v)

Dessert

Warm prune & almond tart with sweet mascarpone

Strawberries & cream with crushed meringue

Coffee

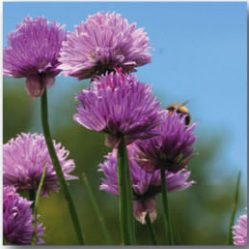
Fair Trade coffee, Twinings tea & petit fours

Evening Food

Tom's pies

Sweet potato wedges

Spicy mixed leaf salad



from field to plate

