



Members Evening

2nd and 9th July 2015

Two Courses £16.50

Loin of Venison with a Panko Crusted Venison Bon Bon served with Roasted Balsamic Baby Onions topped with a Summer Berry Compote

Brixham Crab and King Prawn Filo Baskets topped with a Garlic and Garden Herb Crumb and Pea shoots

Garden Rocket and Watercress Pancakes filled with Roasted Garden Beetroot, Kohlrabi and Pennard Ridge Caerphilly Goats Cheese topped with Crème Fraiche

DESSERTS

White Chocolate and Cardamom Bavarois with a Dark Chocolate Sauce and a Peppermint Crisp

Baked Apricot and Orange Curd Cheesecake with a Stem Ginger Sauce

Cornish Brie, Cornish Blue and Barbers Cheddar served with Oatcakes and Wyke Farm Butter, Grapes and Celery