

Buckland Tout-Saints Restaurant

Sample Dinner Menu



Starter

Dartmouth smoked salmon, horseradish cream, salad of shoots

Pan fried mackerel, roasted cherry tomatoes, balsamic dressing

Parma ham, napoli salami, charred artichoke, mozzarella

Chicken and parsley terrine, Waldorf salad, mustard mayonnaise

Baby artichoke and Vulscombe goat's cheese salad

Main Course

Grilled fillet of plaice, creamed potatoes, green beans,
mussel velouté

Baked cod, noisette potatoes, wilted spinach,
caper and parsley beurre noisette

Roast rump of lamb, fondant potato, summer vegetables,
rosemary jus

Loin of pork, rosti potato, asparagus, spinach, wild mushrooms

Tagliatelle of asparagus, parmesan and pesto

Dessert

Brioche French toast, strawberry soup, mascarpone ice cream

White chocolate and vanilla cheesecake, chocolate sauce, glazed bananas

Glazed lemon brulée, strawberry sorbet

Vanilla panacotta, cherry compote

West Country Cheeseboard

Cornish Yarg, Vulscombe Goat's, Devon Blue, Cornish Brie, Sharpham Rustic
(£3.75 supplement or £10.00 for an additional course)

Coffee, Tea & Petit Fours - £3.75

Two course menu £32.00 – Three course menu £39.00

