



BUCKLAND TOUT-SAINTS
HOTEL AND RESTAURANT



Sample Dinner Menu

*S*moked salmon and Salmon rilette, pickled cucumber, lemon mayonnaise

*S*eafood and pea risotto, saffron foam

*H*am hock terrine, Waldorf salad, apple and vanilla purée

*G*rilled quail, lentil and smoked bacon cassoulet

*P*oached pear and Devon blue cheese salad, hazelnut dressing

*P*an fried fillet of bream, parisienne potatoes, asparagus, hollandaise sauce

*G*rilled skate wing, sauté potatoes, wilted greens, caper and parsley beurre noisette

*B*raised shin of beef, horseradish creamed potato, summer vegetables, red wine jus

*R*oast breast of duck, rosti potatoes, creamed leeks, green beans

*P*otato gnocchi, wild mushrooms, blue cheese glaze

*G*lazed lemon tart, raspberries, lemon yoghurt sorbet

*W*hite chocolate and vanilla cheesecake, blueberry compote

*B*aked Alaska, chocolate sauce, fresh strawberries

*C*aramel mousse, butterscotch sauce, vanilla ice cream

*S*election of West Country cheeses, fruit chutney, grapes

(£3.50 supplement)

Two courses – £29.00 Three courses - £37.00

*C*offee, tea and petits fours ~ £3.50

Port & Dessert Wines

Fonseca Porto Bin 27 ~ £4.00, Taylors White Port ~ £4.00,

Warre's Otima ~£6.00, Taylors LBV 2003 ~ £4.50,

Santa Rita Late Harvest Semillon, Chile, 2007~ Glass £5.40, Bottle £22.00