

SPRING | SUMMER SEASONAL MENU

STARTER

Pressed ham hock and chicken terrine, apple jelly, cider chutney, frisee salad, charred sour dough
Citrus cured salmon fillet, apple and fennel salad, lemon gel, rye croute

Mozzarella arancini, pea and mint puree, confit shallot, pea shoots

Vegan pea arancini, pea and mint puree, confit shallot, pea shoots

MAIN

Chicken breast ballotine, cured ham, dauphinoise potatoes, braised chicken thigh, fine beans, roast heritage carrots, chicken and tarragon jus

Sea bream fillet, crushed herb potatoes, stem broccoli, tomato and olive salsa

Spinach and ricotta ravioli, toasted pine nuts, wilted spinach, white wine cream, lemon and herb panko crumb

Vegan asparagus and pea risotto

DESSERT

Mango panna cotta, granola, pineapple salsa

Chocolate cremeaux, caramel popcorn, vanilla seed ice cream

Cheese plate, Devon blue, Somerset brie, Quicks cheddar cheese, chutney, biscuits

Vegan Brownie with vegan ice cream

THREE COURSE: £36 PER PERSON

TWO COURSE: £29 PER PERSON

MINIMUM NUMBER OF 20

EXETER
GOLF AND
COUNTRY
CLUB

CONTACT THE TEAM:

SALES@EXETERGCC.CO.UK | 01392 874139

