

AUTUMN | WINTER SEASONAL MENU

STARTER

Seasonal soup, baked bread roll, whipped sea salt butter

Creedy Carver duck parfait, fig and grape chutney, toasted brioche

Prawn and scallop raviolo, baby spinach, lobster bisque

MAIN

Holsworthy pork belly, Savoy cabbage, smoked bacon, roast carrot, dauphinoise potatoes, burnt apple gel, cider jus

Roast monkfish tail, parsnip puree, cavalo nero, parsnip crisp, fondant potato, red wine jus

Wild mushroom, spinach, chestnut wellington, mushroom and truffle ketchup, roasted carrot, fondant potato, hazelnut pesto, micro herbs

DESSERT

Green apple panna cotta, honey oats, blackberry sorbet

Pear and almond tart, ginger and caramel ice cream

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

THREE COURSE: £36 PER PERSON

TWO COURSE: £29 PER PERSON

MINIMUM NUMBER OF 20



CONTACT THE TEAM:

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