

FINE DINING

Please choose one starter, main and pudding for the whole party, plus a vegetarian option if needed.

Starters

Sea trout, coriander cure, cucumber ketchup, cumin wafer (F,SU,ML)
Crab & prawn cocktail, bloody mary, spiced avocado, roast tomato, gem lettuce (CR,SU,EG,ML)
Smoked ham hock, rabbit ballotine, tarragon cream, pickled carrot, juniper (ML,SU)
Seared beef, Colston Bassett, quails' eggs, mustard cress (EG,ML)
Bedfordshire beets, balsamic jelly, goats curd, horseradish (ML,GL,SU)
Salt baked carrots, tahini dressing, white beans, dukkha (SE,SU)

Mains

Duck hot pot, slow cooked breast, carrot puree, cavolo nero (ML)
Maize fed chicken, charred leek, iron bark pumpkin, chicken reduction (ML)
Roasted sirloin, braised ox cheek, turnip tops, marmite onions (£5.00 plus VAT supplement per person)
(ML,GL)
Seared salmon, roasted parsnip, savoy cabbage, Suffolk chorizo (F,ML)
Salted cod, gremolata butter, brown shrimps, salsify (F,CR,ML)
Pumpkin, purple potato terrine, crispy kale, sage oil, king mushroom (vegan)
Butternut squash ravioli, smoked ricotta, sage butter, artichoke crisps (CL,ML)

Desserts

Vanilla cheesecake, blackberry compote, apple sorbet, burnt meringues (ML,GL,EG)
Gateau opera, espresso ice cream, cinder toffee, cracked hazelnuts (ML,GL,EG,TN)
Drambuie trifle, toasted oats, pink pralines, "jam sandwich" (ML,GL,EG)
Coconut pannacotta, pineapple salsa, passion fruit, coconut tuille (ML,EG,GL)
Blood orange tart, orange gel, cardamom cream, ginger crumb (ML,EG,GL)

DARTMOUTH HOUSE

MI = milk, GL = gluten containing cereals, TN = tree nuts, CR = crustaceans, SO = soy, SU = sulphates, F = fish,
EG = eggs, CE = celery, SE = sesame

If you have a food allergy or special dietary requirement, please check with a member of the catering team for more information so that we can guide you to make a safe food choice.