



## **FEASTING MENU**

SUMMER 2021 SAMPLE MENU

In our private room, which is upstairs and separate from the main restaurant, we serve a Feasting menu for the whole table rather than an a la carte offer in the evenings. We find this suits the convivial and festive atmosphere of our first floor Victorian dining room but of course we can cater to any dietary requirements or particular guests and adjust accordingly.

**£54 per person**

### **FIRST COURSES & SNACKS**

QCH sourdough

Smoked cod's roe, cured egg yolk

Short rib croquettes, pickled walnut mayonnaise

Cornish bass crudo, almond, onion, sea aster, celery, grape

Mangalitzta, prune & pistachio terrine, peach ketchup

QCH Chicken liver & foie gras parfait, brioche (£8 per person supplement)

### **OPTIONAL EXTRA FISH COURSE**

Brixham brill, peas, broad beans & mint (£14 per person supplement)

### **MAIN COURSE**

The centrepiece of the feast is a cut of meat prepared that day by our in-house butchers next door. Please select one of the following or if you would like a platter of all three meats this can be arranged for a £10 per person supplement

Dexter beef

Middle White pork

Swaledale lamb

All three (£10 per person)

Jersey Royals | Oakleaf, buttermilk, Pecorino

### **OPTIONAL CHEESE COURSE**

A plate of peak condition cheeses from the QCH shop (£15 per cheese plate)

### **DESSERT FOR THE TABLE**

Borage honey tart