



FEASTING MENU

AUTUMN 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.

FIRST COURSES & SNACKS

QCH sourdough

Mangalitzka head croquettes, roasted garlic mayonnaise

Smoked cod's roe, cured egg yolk, radish

Delica pumpkin, whipped goats curd, seeds & oats

Game terrine, damson jam

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

OPTIONAL EXTRA FISH COURSE

Brixham turbot, fine herb sauce (£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 for the whole table

(individual dietary requirements can be catered for)

If you would like a platter of all three meats this can be arranged for a £10 per person supplement

One for the table of....

Dexter beef

Middle White pork

Swaledale lamb

Or...

All three (£10 per person)

Served with....

Crispy new potatoes, salt & vinegar | Kalibos cabbage

OPTIONAL CHEESE COURSE

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

DESSERT FOR THE TABLE

Madagascan chocolate tart, crème fraîche, candied orange