

Functions and Special Occasion Menus

At LEWTRENCHARD MANOR

Starters

Vegetarian

- Cauliflower Velouté, Pickled Apple £7.00 G,S,B
- Parsnip Velouté, Curry, Coriander Oil £7.00 G,S,B
- Whipped Goats Curd, Fig, Honey, Hazelnut £8.50 G
- Garden Pea Risotto, Truffle, Fine Herbs £8.00 G,S

Meat

- Confit Chicken and Leek Terrine, Turnip, Apple £8.00 G,S
- Pressed Smoked Ham Hock, Quail Egg, Pineapple £8.00 G,S
 - Braised Pig Cheek, Potato, Shallot, Crackling £8.50 G
- Breast of Wood Pigeon, Beetroot, Dill (available May-Dec) £9.50 G
 - Pulled Beef Ravioli, Truffle Foam, Spinach £8.00 G,S

Fish

- Smoked Haddock Terrine, Potato, Wholegrain Mustard £8.00 G,S
 - Ceviche of Cod, Apple, Radish, Dill £8.00 G,S
 - Shellfish Bisque, Curry Foam £7.50 G,S,B
- Grilled Mackerel Fillet, Horseradish, Beetroot (available Jul-Feb) £9.00 G
- Cured Loch Duart Salmon, Wasabi, Coriander, Ginger £7.50 G,S,B

Mains

Pork

- Confit Pork Belly, Roast Pear, Cous Cous, Mustard £22.00 G,S,B
- Roast Pork Loin, Carrots, Roast Potatoes, Jus Gras £22.00 G,S,B

Lamb

- Roast Leg of Lamb, Dauphinoise Potatoes, Seasonal Vegetables £24.00 G,S

Beef

- Roast Topside of Beef, Vegetables, Roast Potatoes, Yorkshire Pudding £21.00 G,S,B
- Baked Fillet of Beef Wellington, Glazed Carrots, Pomme Puree, Jus £30.00 G
 - Glazed Ox Cheek, Pomme Puree, Kale, Braised Onion £26.50 G,S

Chicken

- Breast of Corn Fed Chicken, Sweetcorn, Tarragon, Potato £21.00 G,S,B
- Breast of Chicken, Pomme Puree, Wild Mushrooms, Chicken Stock Reduction £23.00 G,S,B

Fish

- Baked Cod Fillet, Apple, Cauliflower, Jus D'epices £23.50 G,S
- Pan Seared Sea Bass, Butternut Squash, Pumpkin Seeds, Sage £28.00 G
- Steamed Loch Duart Salmon, Shallot, Chicken Stock Reduction, Pickled Mushrooms £25.00 G,S
- Grilled Fillet of Plaice, Warm Tartare Sauce, Potato Confit £23.00 G,S,B

Vegetarian

- Wild Mushroom and Truffle Risotto, Poached Hens Egg £22.00 G,S,B
- Baked Tomato Tart, Balsamic Reduction, Tenderstem Broccoli £20.00 G,S,B
- Nut Roast Wellington, Mustard Sauce, Seasonal Vegetables £24.00 G,S
 - Leek and Shallot Tarte Tatin, Rocket £23.00 G,S
- Butternut Squash and Walnut Pithivier, Blue Cheese £24.00 G,S

Desserts

- Coconut Panacotta, Pineapple, Passionfruit, Banana £8.50 G
- Malted Milk Panacotta, Hazelnut, Gold Chocolate £9.00 G
 - 'Giant Choux Bun' Choice of Flavours £8.00 G,S
 - Peach Melba
 - White Chocolate and Strawberry
 - Salted Caramel and Hazelnut
 - Dark Chocolate and Cherry
- Steamed Marmalade Sponge, Cardamom Ice Cream £7.50 G,S,B
 - Sticky Toffee Pudding, Vanilla Ice Cream £7.50 G,S,B
 - Seasonal Fruit Pavlova, Sorbet, Tuille £7.00 G,S,B
 - Dark Chocolate Jelly, Popcorn, Sea Salt, Caramel £8.50 G
 - Dark Chocolate Ganache, Strawberry, Mint £8.00 G,S
 - West Country Cheese Board, Chutney, Crackers £9.50 G

Intermediate courses

- Pink Champagne Sorbet, Lemon Foam £4.00
 - Lemon and Thyme Granita £3.00
- Chilled Garden Pea and Mint Velouté £3.50
- Chilled Tomato Consommé, Basil Essence £3.50
- Fresh or Tempura Rock Oyster, Shallot Chutney £4.00

Petit Fours

- Blackcurrant Pate du Fruit £1.50
- Cherry Marshmallow £1.75
- Chocolate and Coconut Ganache £1.75
- Salted Caramel Doughnut £2.25
 - Pistachio Choux Bun £3.50
 - Apple Crumble Macaron £3.50
- Milk Chocolate and Strawberry Ganache £1.75

**B = Available on Bronze Package, S = Available on Silver Package,
G = Available on Gold Package**

Head Chef, David Brown, would welcome the opportunity to discuss your dietary requirements
A list of allergens is available upon request