

FRIDAY 24TH & SATURDAY 25TH NOVEMBER

GIDLEIGH PARK

Scott recreates dishes from this luxurious hotel in Devon

APPETISER

TARTLET OF QUAILS EGG

TRUFFLE CREAM CHEESE, PICKLED DATES, MUSTARD CRESS

SOUP

WILD MUSHROOM & BLUE CHEESE

STARTER

SMOKED DUCK PARFAIT

POACHED CRANBERRIES, BITTERLEAF SALAD,
CABERNET SAUVIGNON DRESSING, VICTORIAN MILK BREAD

MAIN COURSE

CRISPY BELLY PORK

GRATIN DAUPHINOISE POTATOES, SWISS CHARD, CELERY, DIJON CREAM

DESSERT

GLAZED LEMON TART

LEMON CURD ICE CREAM

VEGETARIAN & ALTERNATIVE OPTIONS

*SMOKED CHICKPEA RILLETTE, POACHED CRANBERRIES, BITTERLEAF SALAD,
CABERNET SAUVIGNON DRESSING, VICTORIAN MILK BREAD

*NUT CRUSTED TOFU, SWISS CHARD, CELERY, DIJON CREAM

5 COURSES **£30.50** PER PERSON

CHEESE SELECTION

DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

FRIDAY & SATURDAY

7.00PM TO 7.20PM ARRIVAL FOR 7.30PM START

PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.00

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

ALL PRICES SHOWN INCLUDE V.A.T.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE