

Flambé Evening



Thursday 3rd - Saturday 5th November 2022

Featuring the art of the flambé lamp with Richard displaying his cooking skills at your table

Please note: max 2 guests per table
Three courses and coffee - £40 per person

Allergy and food intolerance sufferers: ***BEFORE** you order your food and drinks, please speak to a member of our staff if you have a food allergen or food intolerance. We can usually substitute ingredients or modify dishes if required.*

*A non-flambéed **vegetarian** main course is available - please let us know at time of booking.*

All main course dishes are served with a selection of fresh vegetables as appropriate

Telephone: 01827 718949

Cheese Soufflé (v)

Twice-baked cheesé soufflé with a cheese sauce

Ham Rolls

Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

Risotto

Creamy savoury rice with king prawns and mushrooms

Steak 'Diane'

Two thin slices of local fillet steak pan-fried with red wine, shallots, mushrooms and Worcestershire sauce, flamed in brandy

Monkfish and King Prawns

Monkfish fillet slices and king prawns flamed in Cornish Pastis with lime juice, diced tomato, mushroom, parsley and cream, served with rice instead of potatoes

Chicken

Escalopes of chicken breast pan-fried with cider, apples, leeks, cream and Montgomery Cheddar, flamed in Somerset cider brandy

Sticky Toffee Pudding

Classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

Duo of Chocolate

Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

Apple and Raisin crêpes

Two light pancakes filled with sautéed apple and rum-soaked raisins, served with a sweet cider sauce

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Coffee or Tea and homemade Truffles