

# The Berry Head Hotel

## TABLE D'HOTE DINNER MENU

10th January 2022

### Sample menu

Brixham White Crab Meat, Hen Egg Citrus Aioli & Watercress

Split Pea Braised Ham Hock Terrine, Devon Chutney, Sourdough Wafer

Pan Seared Scallops, Saffron Cauliflower Puree, Crispy Pancetta & Mussel Velouté

Winter Pickled Vegetables, Feta Cheese, Pinenuts, Balsamic Glaze

Cauliflower Velouté with Three Cheese Croutons

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Pan Roast Chicken Supreme, Pomme Mousseline, Winter Greens & Chicken Jus

Fillet Of Halibut, Fondant Potato, Braised Fennel, Curly Kale, Lemon Beurre Blanc

Seared Lamb Rump, Spring Cabbage, Heritage Glazed Carrots, Mustard Pomme Puree & Mint Jus

Pave Of Salmon, Cornish Mids, Fine Beans, Tender Stem Broccoli, Brown Shrimp & Lime Emulsion

Beetroot Risotto, Parmesan, Confit Cherry Tomatoes & Walnuts (V)

West Country 8oz Grilled Sirloin, Seasoned with Cracked Pepper & Sea Salt, Confit Mushroom & Tomato, Crispy Onion Rings, Chips & Peas & Peppercorn Sauce (£12 Supplement)

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Apple & Sultana Strudel with Crème Anglaise

Chocolate & Caramel Delice with Chocolate Ice Cream

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Blood Orange Posset, Strawberry Ice Cream & Shortbread

Vanilla Pannacotta Crushed Meringue & Forest Fruit Compote

Sorbet Selection with Berry Compote (V)

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After Dinner Coffee & Mints

Three Courses & Coffee - £40.00 per person or £30.00 for Two Courses

Served 7.00 - 9.30 pm

Please advise us of any food allergies in advance  
whilst every care will be taken, we cannot guarantee no traces