

# EVENT DINNER

## MENU I

### STARTER

***Soup of the Day***  
*with Focaccia*

(G, VE\*)

***Ham Hock Terrine***  
*with Piccalilli and Brioche*

(SU, G, MU)

***Smoked Mackerel Pate***  
*with Gremolada and Focaccia*

(F, MU, SU, E, D)

### MAIN

***Chicken Breast***  
*with Creamed Cabbage and Mash*

(D, SU)

***Slow-Braised Dartmoor Beef***  
*with Roasted New Potatoes*

(SU, C)

***Seasonal Gnocchi***  
*with Crispy Kale*

(G, E, N, D, V\*, N\*, D\*)

***Brixham Hake***  
*with Lemon and Dill New Potatoes and Seaweed Cream Sauce*

(D, F, SU)

### DESSERT

***Chocolate Mousse***  
*with Honeycomb*

(D, E)

***Seasonal Crumble***  
*with Creme Anglaise*

(D, G, E)

***Trio of Ice Cream***

(D, E)

#### ALLERGEN & DIET KEY:

C = Celery / CR = Crustaceans / E=Eggs / F=Fish / G = Gluten / L = Lupin / MO = Mollusc / MU = Mustard / N = Nuts / N\* = Nut Free  
/ P = Peanuts / SE = Sesame / SO = Soy / SU = Sulphites / GF = Gluten Free / D = Dairy/DF \*= Dairy (milk) Free / V\* = Vegetarian / VE\* = Vegan