

Castle of Comfort Hotel

Evening Menu ~ August 2017

Starters

- Sautéed scallops with a sweetcorn salsa
- Portabella mushroom with goats' cheese, pine nuts and pumpkin seeds (V)
- Spiced carrot and lentil soup (V)
- Steamed Exmouth mussels with cider, tarragon and cream
- Chicken liver parfait with caramelised red onions and warm toast

Main Courses

- Herb stuffed breast of guinea fowl with a balsamic sauce
- Fillet of Somerset beef with spinach and Café de Paris butter (£3 supplement)
- Grilled fillet of sea bass with ginger, chilli and spring onions
- Mushroom and tarragon strudel with a Madeira sauce (V)
- Pork fillet stir fry in a sweet and sour sauce

** All served with seasonal vegetables and potatoes **

Desserts

- Raspberry crème brûlée (V)
- Pink grapefruit posset (V)
- A selection of English cheese and biscuits
- Chocolate, pistachio and nougat semifreddo with fresh fruit and coulis (V)
- A selection of Granny Gothards ice creams (V)

Main course £18 Two courses £24 Three courses £30

A discretionary service charge of 10% is added for parties of 8 or more for whom pre-ordering is required.

Menu subject to change without notification.