

# Castle of Comfort Hotel

## Evening Menu ~ March 2017

### Starters

Broccoli and Stilton soup (V)  
Smoked salmon and avocado terrine  
Warm breast of pigeon with caramelised leeks  
Steamed Exmouth mussels with cider, tarragon and cream  
Grilled goats' cheese with cranberry dressing (V)

### Main Courses

Five spice duck breast with honey, soy and noodles  
Tandoori spiced gilt head bream  
Beef Wellington with red wine sauce (£3 supplement)  
Butternut squash, spinach, caramelised red onion and Stilton filo parcel (V)  
Venison casserole with creamy mash

\*\* All served with seasonal vegetables and potatoes \*\*

### Desserts

A selection of English cheese and biscuits  
Caramelised rice pudding with blueberry compote (V)  
White chocolate cheesecake with fresh raspberries and fruit coulis (V)  
Mascarpone and ginger crème brûlée (V)  
A selection of Granny Gothard's 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.