



Highbullen Hotel

GOLF & COUNTRY CLUB

WARM PARFAIT OF ENGLISH GOATS CHEESE & POTATO
Tempura Anchovies, Olive Croutes, Caesar Dressing

BOUDIN OF DEVON COAST PLAICE
Lobster Sabayon, Wilted Baby Gem, Roasted Tiger Prawns

ROASTED SCALLOPS & BRAISED PIGS CHEEK
Black Pudding Mousse, Figs Different Ways

ROULADE OF SLOW COOKED DEVON DUCK LEG CONFIT
Duck Ham, Pain D'Epice, Poached Plums, Golden Raisin

PRESSED TERRINE OF SOMERSET HAM HOCK
Piccalilli, Goats Curd, Air Dried Ham Crisp

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PAN SEARED FILLET OF CORNISH RED MULLET
Indian Cauliflower & potato Compote, Micro Coriander, Cumin Granola

STEAMED FILLET OF STONE BASS
New Season Peas, Broad Beans & Cornish New Potatoes

ROASTED FILLET OF EXMOOR NATIONAL PARK BEEF
Chateaux Potatoes, Textures of Roscoff Onions

THYME SLOW COOKED RUMP OF LOCAL LAMB
Semi Dried Cherry Toms, Aubergine Caviar, Parmesan Potato

ARTICHOKE STUFFED POTATO GNOCCHI
White Bean & Tarragon Casserole

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WARM TART OF VALRHONA CHOCOLATE
Iced Griottine Parfait, De-Hydrated Chocolate Mousse

ICED HAZELNUT PRALINE PARFAIT
Tastes of Hazelnut & Lemon

GLAZED BOURBON VANILLA BRULEE
Banana & lime Ice Cream, Sable Crumb

ELDERFLOWER EGG CUSTARD
English Strawberries Different Ways

A SELECTION OF LOCAL & BRITISH CHEESES
Biscuits, Celery, Grapes, Apricot & Ginger Chutney & Quince Paste
(£3.50 supplement)

3 Courses £39.00