

Inaugural Dinner

The
Carlton

Welcome drink on arrival

TO START

Pressed Ham Hock Terrine, piccalilli, dressed leaves and toasted brioche

or

**Braunton Beetroot and Whipped Goat's Cheese,
candied walnuts, autumn leaves and balsamic dressing, V *gf***

MAIN COURSE

**Slow-Braised Feather Blade of West Country Beef,
Dauphinoise potato, glazed autumn vegetables and red wine jus, *gf***

or

**Chicken Suprême à la Forestière, Dauphinoise potato,
buttered leeks, woodland mushrooms and Madeira jus, *gf***

or

**Roasted Squash and Woodland Mushroom Wellington,
Dauphinoise potato, glazed autumn vegetables and Madeira sauce, V**

DESSERT

Black Forest Gâteau, Revisited, Dark chocolate, Morello cherries and Chantilly cream, V

or

Lemon Posset, Poached autumn berries and a shortbread biscuit, V ask for *gf*

TOWARDS THE END

Filter coffee / tea with handmade chocolates, V, ask for VG, ask for *gf*

Please advise us of any allergies or dietary requirements when placing your pre-order. Vegan and other dietary requirements can be accommodated with advance notice.

V vegetarian | VG vegan | *gf* gluten free

£44 per person

menu is subject to change

The
Carlton

Runnicleave Road
Ilfracombe EX34 8AR

01271 862446