

Summer Parties @ The Grange

To Start

Pressed hamhock & chicken terrine, mustard mayonsaise, wholemeal toast **G* D**

Roasted sweet potato & carrot soup **G* Vg**

Wild mushroom & spinach arancini, herb oil, tomato veloute **G* Vg**

Poached salmon & prawn cocktail, lemon & tarragon mayonnaise, crisp iceberg lettuce **D G**

Main Course

Fillet of Brixham seabass, warm new potatoes, chive & onion salad, tomato & caper dressing **D G**

Pan roasted chicken supreme, lyonnaise potato, white wine & tarragon sauce **D* G**

Slow cooked Dorset lamb shoulder, parma ham & apricots, creamed potatoes, red wine & mint jus **G D***

Fricassee of wild mushrooms, beans, tomato & aubergine, saffron rice **Vg DG**

Pudding

White chocolate & mixed berry Eton mess, Chantilly cream, meringue, honeycombe **VG**

Warm treacle tart, hot chocolate sauce, fresh berries **Vg**

West-country farmhouse cheeses with biscuits, quince, chutney & fresh grapes **G* V**

Selection of homemade ice creams **G***

Lunch Two-Courses £30 - Three-Courses £35

Dinner Two-Courses £39 - Three-Courses £41

All our fish is landed at Brixham or West Bay. Our duck comes from the Creedy Carver Farm in Devon, all other meat is from a butcher in Axminster. Our vegetables come from a supplier in Shepton Mallet. Our dairy produce comes from Longmans of North Cadbury.

D Dairy-Free **G** Gluten-Free **V** Vegetarian **Vg** Vegan ***** Version available

We cook from scratch in the kitchen, which makes most adjustments simple. However many of the dishes made in our kitchen contains nuts, dairy, gluten and other allergens and unfortunately we cannot guarantee that our food is completely allergen free. Please inform a member of staff if you have any dietary requirements