

French Inspired Supper

Our 'round the world' suppers are not simply a menu of traditional dishes from a particular country or region. We take inspiration from recipes and ingredients from around the globe, and infused with our own culinary style and flair, create a gourmet meal that honours the origin of the dish yet maintaining a distinctive Dartmoor Union flavour.

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Jerusalem artichoke veloute

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Honey glazed goats cheese with burgundy-poached pear

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Seared fillet of sea trout with asparagus, hollandaise sauce,
and almond oil pesto

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Slow cooked duckling and belly pork cassoulet

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Warm apple tarte tatin with cinnamon ice cream

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Coffee & petit fours

£19.95

Recommended Drinking:

Muscadet *Sevre et Maine Sur Lie* 2004 £16.95

Fleurie *Belle Grace* 2005 £22.50