

Crescent MENU

Glass of champagne on arrival

Selection of Hobbs House Bakery breads with salted Somerset butter (ve) (df) (gf) (nf)

Tuscan charcuterie platter of coppa, Milano salami, ventricino, pecorino and boccacini mozzarella, grisini bread sticks and pomodoro sauce (gf) (nf)

Maple baked loin of bacon (served cold) with homemade chipotle chilli jam (gf) (df) (nf)

Mrs Bells blue cheese and chive tartlette (gf) (nf)

Roasted tomato red pepper and basil 'pasta' salad (gf) (ve) (df) (nf)

Hawian huli huli chicken with pineapple, red pepper, black bean and corriander salsa (gf) (df) (nf)

Buttered new potaoes (gf) (ve) (nf)

Sesame baked fillet of salmon with Thai noodle salad and spring onions (df) (nf)

Lemon meringue posset with freeze dried raspberries and bee pollen (gf) (nf) (v)

Selection of french macaroons with freshly brewed coffee, tea and infusions

West country cheese board of cheddar, brie, blue cheese with spiced apple chutney, celery and grapes with tradit ional bicuits for cheese

