

## Sample Dinner Menu

*At Trimstone Manor Country House Hotel*

Saffron and Jerusalem artichoke soup with shaved parmesan  
and lemon zest (v)

Pork tenderloin en croûte filled with apricot and walnut stuffing,  
homemade mustard sauerkraut and a Devon cider sauce

Lightly spiced crab, prawn and lemongrass tartlet with  
tomato and tarragon concassée

Grilled goats cheese on beetroot purée with  
local herbs and toasted pine nuts (v)

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Prime fillet of steak with a chorizo and sun-dried tomato sauce  
on crushed new potatoes with fine green beans and  
baby carrots topped with herbed crème fraîche

Confit of duck leg with braised red cabbage and sliced potatoes  
with wild mushrooms and whisky clove sauce

Chicken 'tournedos' stuffed with peach and walnut on spring  
onion rosti with asparagus and champagne cream sauce

Whole gilled lemon sole with parsley hollandaise, served  
with new potatoes and creamed spinach

Butternut squash, aubergine and feta lasagne, with tomato and  
rosemary, served with minted cucumber ribbons (v)

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Apple, cinnamon and raisin crumble tart with crème anglaise or  
Devon clotted cream

Baileys and chocolate mousse with vanilla  
tuiles biscuits

Delicately baked figs with orange, honey and pistachio  
mascarpone on homemade brioche

A selection of cheese, biscuits and fruit

£25.00 for two courses

£28.00 for three courses