



DEVON BELLE
13 SEPTEMBER 2021

‘TASTE OF THE WEST COUNTRY MENU’

Canapés

Miniature Devonshire Cheese and Chive Scone, Herb Cream Cheese
Chesil Smokery Breast of Duck with Candied Beetroot Relish
on Toasted Sourdough

-oOo-

Luncheon

Tasting of the River Dart Estuary
Freshwater Crayfish Tails, Cured Sea Trout and Seared Mackerel
Sweet Pickled Cucumber, Watercress Mayonnaise

-oOo-

White Onion, Celeriac and Cyder Velouté
Cheesy Flatbread Croutes

-oOo-

Free Range Herb Fed Devonshire Blue Chicken Breast
Hogs Pudding, Olive Oil and Wild Garlic Crushed New Potatoes,
Heritage Baby Carrot and Poultry Jus

-oOo-

The Great British Cheeseboard,
Served with Allen’s Chutney and Artisan Biscuits

-oOo-

Dittisham Summer Berry Pudding
Devonshire Cream Ice Cream, Pistachio Crumb

-oOo-

Freshly Brewed Coffee
Petits Fours and Devonshire Fudge



DEVON BELLE
15 SEPTEMBER 2021

Freshly Brewed Tea and Coffee
Selection of Danish Pastries

-oOo-

Luncheon

Puff Pastry Pithivier filled with Creamed Leek, Somerset Brie, and New Potato
Baby Garden Leaf and Herb Dressing

-oOo-

Duo of Portland Lamb
Braised Shoulder & Roast Fillet
Herby Spring Onion Mash, Baby Summer Vegetables and Redcurrant Jus

-oOo-

Free Range Herb Fed Devonshire Blue Chicken Breast
Hogs Pudding, Olive Oil and Wild Garlic Crushed New Potatoes,
Heritage Baby Carrot and Poultry Jus

-oOo-

The Great British Cheeseboard,
Served with Allen's Chutney and Artisan Biscuits

-oOo-

Dorset Apple Cake, Blackberry Coulis, Spiced Vanilla Cream

-oOo-

Freshly Brewed Coffee
Petits Fours and Devonshire Fudge