

HAZELWOOD



GOURMET DINNER

Saturday 24th September at 7pm

Enjoy a sophisticated evening of fine food with a seasonal menu from our head chef Alex Sandu. A carefully selected glass of wine will be matched to the main courses to enhance the experience. Dress smart casual. Arrive for 7pm

Roasted Red Pepper Soup with Crème Fraiche

*

Fresh Crab Salad

or

Wild Mushroom Tempura with Aioli

* *

Fillet Steak with Celeriac Dauphinoise, Organic Spinach & a Bois Boudrin Sauce

or

Double Baked Parmesan Souffles on a Bed of Spinach & Lentils with a Rich Vegetable Jus

* * *

Cheese Platter of Rye Bread, Homemade Plum Chutney,
Local Cheeses: Loddiswell Cheddar, Beenleigh Blue & Sharpham Brie

* * * *

Hazelwood Bay Leaf Pannacotta with a Hazelwood Red Current Coulis

* * * * *

Coffee & Homemade Truffles

£55 per person including wines

Booking Essential: 01548 821 232

Hazelwood House, Loddiswell, Kingsbridge, Devon, TQ7 4EB
info@hazelwoodhouse.com www.hazelwoodhouse.com

