

ILSINGTON COUNTRY
HOUSE HOTEL

DARTMOOR NATIONAL PARK

DINNER MENU
FRIDAY 3rd JUNE 2011

STARTERS

CARAMELISED CAULIFLOWER AND HORSERADISH VELOUTE

GOATS CHEESE SPRING ROLL

served with beetroot variations and a micro herb salad

SALMON AND HORSERADISH

assiette of salmon paired with horseradish and herbs

GUINEA FOWL, PANCETTA AND LEEK CROQUETTES

served with celeriac remoulade, red wine reduction and pepper oil

PAN SEARED SCALLOPS

served with black pudding, pea pancake, scallop tripe and smoked water

SWEET PEPPER TARTARE

*served with balsamic reduction, basil oil, Parmesan tuille
and a micro herb salad*

ASSIETTE OF DUCK

served with orange, hazelnut and plum



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MAIN COURSE

SEARED FILLET OF BEEF

*with smoked brisket, fondant potato, roasted carrots, green beans and cep sauce
(supplement £5.00)*

SEARED BREAST OF DUCK

*served with duck faggot, braised red cabbage,
rosti potato and roasted courgette*

SEARED LOIN OF LAMB

with confit shoulder of lamb Nicoise, sautéed potato and rosemary jus

PAVE OF SEA BASS

served with chive mash, caramelised fennel, vegetable and saffron nage

FILLET OF GILTHEAD SEA BREAM

with tomato and chilli couscous, vegetable tempura and a carrot and coriander reduction

RISOTTO OF WILD MUSHROOMS, LEEKS AND COURGETTES

with fresh Parmesan, fine herbs and truffle oil

PEPPER, SHALLOT AND COURGETTE TART

with sautéed potatoes, roasted vegetables and Parmesan and rosemary cream

ALL OUR DISHES HAVE VEGETABLES INTEGRATED WITH THEM.

IF YOU WOULD LIKE EXTRA VEGETABLES THEN PLEASE ASK.



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DESSERTS

DARK CHOCOLATE DELICE

served with pistachio sponge, pistachio Anglaise and a chocolate sorbet

VANILLA AND LEMONGRASS PANNACOTTA

served with a pineapple salsa and vanilla foam

VANILLA AND PASSIONFRUIT MACAROON

served with braised peaches, mascarpone ice cream and a spiced gel

ICED CORNISH BLUE PARFAIT

with warm tomato chutney and balsamic reduction

SELECTION OF HOME MADE ICE CREAMS AND SORBETS

SELECTION OF WESTCOUNTRY CHEESES



Dessert Wine

Chateau Belingard Monbazillac

£5.00

glass

£25.00

75cl bottle

£15.00

½ bottle

Campbells Rutherglen Liqueur Muscat

£17.50

½ bottle

Beelgara Raisined Semillon

£16.50

½ bottle

Port

Cockburns Ruby

£ 2.55

50ml

Porto Alegre Tawny

£2.55

50ml

Cockburns Special Reserve

£3.20

50ml

1999 Quinta de Terra Teita Vintage Port

£4.95

50ml



Freshly Brewed Coffee with Petit Fours included

Espresso, latte and cappuccino available at the bar and charged accordingly

Liqueur Coffees £4.95

2 Course Dinner £30.00 per person

3 Course Dinner £36.00 per person

*Some of our foods may contain ingredients produced from genetically modified
soya and/or maize (we rely on our suppliers for this information). Please ask a Manager if you require further assistance*