

THE
**CHURCH
HOUSE**

INN



Function Menu 2020

Seasonal Soup

Lamaro Bakery bread & butter (v - GF-with GF bread)

*Sharpham Brie and Caramelized Onion Arancini (v)

dressed rocket leaves

*Smoked Salmon Scotch Egg

dill mayonnaise - sorrel - lemon dressing

Duck Liver Parfait

buckwheat waffle - sweet pickled date

Main Courses

Confit Leg of Creedy Carver Duck (GF)

caraway roasted beetroot - rösti potato - braised white cabbage - port jus

Slow Roasted Free Range Pork Belly (GF)

sage creamed potato - rattery cider jus - tender stem broccoli - crackling

Plymouth Hake Loin

crab bisque - slow cooked tomato - spinach

Chicory and Walnut Tart (v)

Braeburn apple - devon blue cheese - fine leaf salad

Desserts

Dark Chocolate Delice (GF)

bitter chocolate brownie - raspberry sorbet

Orange and Mascarpone Tart (GF)

ginger ice cream - crystalized pine nuts

Coconut and Lemongrass Pannacotta (GF/DF)

lime sorbet

South West Cheese Board

3 Courses £27.50 2 Courses £24.00

Party Size: Min: 14 Max: 50

(Exclusive use of Restaurant: Monday to Thursday - 25 min, Friday to Sunday - 40 min)

Choices of above dishes to be made and notified to us at least 10 days before party date

Any special allergy and dietary requirements should be specified on booking

***These dishes cannot be adjusted for Gluten**