

Watersmeet Hotel Dinner Menu

Lobster, crab and saffron risotto

Confit duck leg with beetroot, orange and cranberries

Sun blushed tomato, spinach and goats cheese roulade with pesto

Tomato soup with basil cream

Melon and fresh fruit with sorbet

Sea Bass, red onion and chestnut mushroom compote and caramelised fennel

Monkfish tail wrapped and roasted in prosciutto ham with ratatouille

Slow roast leg of Exmoor lamb, black pudding, Dauphinoise potatoes and minted pea puree

Exmoor venison, puy lentils, smoked bacon and whisky cream sauce

Butternut squash and spinach risotto

Steamed rhubarb and vanilla pudding with crème Anglaise

Coffee and custard tart with caramel ice cream

Vanilla scented panna cotta with blueberry compote

A selection of West Country cheeses served with grapes, celery and homemade chutney

Coupe "Watersmeet"

Coffee Ice-Cream, Toffee Sauce, Tia Maria, Devon Clotted Cream,
Almonds and Sugar Curls
