

THE COTT INN DARTINGTON

PARTY MENU

STARTERS

Soup of the day with crusty bread (g) (v)

Cott Inn Greenland prawn cocktail, Marie Rose sauce, tempura prawn, mini loaf (g)

Chicken liver parfait brulée, fig & caramelised onion chutney, toasted brioche (g)

Crispy panko squid rings, saffron aioli, dressed leaves (g)

Crispy camembert, chilli jam, apple puree, watercress salad (g) (d)

MAINS

Coq au cidre - free range chicken breast, leg, squash puree, savoy cabbage, wild garlic dauphinoise potatoes, cider, mushroom & pancetta sauce (d)

Pea & shallot tortelloni, pea puree, sage butter, spinach, peas, parmesan, truffle oil (d) (v) (g)

Smoked chicken and crispy squid Caesar salad, anchovies, pancetta & croutons (g) (d)

Pan fried sea bream fillet, crushed new potato, spinach, salsa verde, crayfish velouté, green beans (d)

28-day hung, Dartington 'Ruby Red' sirloin steak, roast vine tomatoes, hand-cut chips, watercress salad, peppercorn sauce (d) £4 supplement

DESSERTS

Gluten free sticky toffee pudding, toffee sauce & vanilla ice cream (d)

Strawberry & gooseberry fool, Dartington Dairy gin & elderflower ice cream, toasted almonds (d) (n)

Gluten free chocolate & hazelnut brownie with salted caramel ice cream & chocolate sauce (d) (n)

Salcombe Dairy ice cream 3 scoops - choice of vanilla, chocolate, strawberry, honeycomb or salted caramel with shortbread & chocolate sauce (g) (d)

£25 TWO COURSES / £30 THREE COURSES

An optional service charge of 10% will be added to the final bill on parties of 10 people or over.

DIETARY REQUIREMENTS

If you have any dietary requirements, please inform a member of our team as a number of our dishes can be adjusted to suit. All our food is prepared in a kitchen that contains nuts (g) contains gluten (n) contains nuts (d) contains dairy (v) vegetarian