



THE DEVONSHIRE ARMS
Country House Hotel & Spa

Private dining offering

Adam Smith
Head Chef at the Devonshire Arms

Adam's Philosophy is based around sourcing the best ingredients possible, utilising the Yorkshire Larder when at its best or further afield when necessary, treating them in a manner that allows them to shine, and combining classical flavours with a modern flair for presentation.

- We will have 4 price points
 - 3 courses £55
 - 5 courses £65
 - 7 course £75
 - 10 course £95

- With the addition of Roast beef for Sunday lunch, on a 3 courses menu option

- All menus to be sold as set menus, no choices option, with the exception of dietary requirements which are taken at the booking stage

- A vegetarian menu can be designed for all price points

- All menus can be sold for either lunch or dinner functions

3 course menu £55

All to be pre-selected prior to arrival

Ham Hock and Duck Liver Pressing
Baked Apple Puree, Pickled Beets and Hazelnuts

Confit and Smoked Salmon
Avocado, Cucumber, Radish and Lemon

Jerusalem Artichoke Veloute
Truffled Mushroom Dumplings

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Slow Cooked Pork Belly
Potato Puree, Pigs Head Croquette and Crackling

Roast Halibut
Cauliflower, Sea Vegetables and Champagne

Rump of Lamb
Confit Potato, Smoked Aubergine and Goats Cheese Beignet

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Valrhona Chocolate Ganache
Salted Caramel and Praline Ice Cream

Custard Tart
Textures of Apple

Lemon Posset
Blackberry Compote, Yoghurt Sorbet and Warm Madeleine

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Tea, Coffee and Petits Fours £4.75 per person

5 course menu £65

Watercress

Horseradish, Bacon and Apple

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Grilled Mackerel

Heritage Beets, White Balsamic and Dill Crème Fraiche

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Roast Guinea fowl

Cabbage Puree, Mushrooms and Turnip

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“Bucks fizz”

Mandarin and Champagne

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Strawberry Cheesecake

Buttermilk Sorbet and Warm Doughnut

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Tea, Coffee and Petits Fours £4.75 per person

7 Course menu £75

Apple and Lovage Jelly
Fennel and Smoked Eel

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Marinated Scallop
Pigs Head Croquettes, Avocado and Radish

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Ballotine of Goose Liver
Rhubarb, Walnuts and Ginger Bread

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East Coast Turbot
Cauliflower, Champagne and Caviar

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Hereford Beef Rib
Mushroom Puree, Ox Cheek Croquettes and Salt Baked Turnip

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Vanilla Yoghurt
Pineapple, Lime and Mint

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“BFG”
Chocolate, Cherry and Kirsch

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Tea, Coffee and Petits Fours £4.75 per person

Prestige menu £95

Jellied Tomato Consommé
Spring Onion, Horseradish and Fennel

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Marinated Scallop
Avocado, Radish and Pigs Head Croquettes

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Chicken Liver
Crisp Skin, Apple and Walnut

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Salt Baked Carrot
Quail Egg, Goats Curd and Truffle

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Butter Poached Langoustine
Cauliflower and Lemon Verbena

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Smoked Sweetbread
Artichoke and Hazelnut

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Stuffed Saddle of Lamb Belle Époque
Saddle of Lamb stuffed with Wild Mushrooms, Duck Liver and Spinach

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Tunworth
Pear and Walnut Salad

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Elderflower and Champagne Sorbet with Raspberry

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Amedei Chocolate Ganache
Banana Caramel and Praline Ice Cream

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Tea, Coffee and Petits Fours £4.75 per person

Vegetarian

Starters Options

Salt Baked Carrot
Quail Egg, Hazelnut and Truffle

Duck Egg
Tunworth Soldiers and Celeriac

Pea Soup
Goats Curd, Chives and Croutons

Mains Options

Watercress and Egg Ravioli
Montgomery Cheddar, Sour Dough and Girolles

Textures of Cauliflower
Potato Gnocchi, Almond and Truffle

Salt Baked Celeriac
Apple, Girolles and Lovage