

Westcountry Lamb & Beef evening

Friday 15 November 2019



Menu

DRY AGED JAPANESE RIBEYE

With miso, avocado & mango

Peter Gorton

LAMB SHOULDER LASAGNE

With Godminster rarebit

Donna Berry

28 DAY EXMOOR SIRLOIN

With Colston Basset, maple, endive, cheek 'n' onions & beef dressing

Rob Kennedy

CORNISH LAMB CURRY

With loin, pressed neck sag aloo, cauliflower samosa, yoghurt, almonds & coconut

Dez Turland

WINTER BEEF EN CROUTE

With oxtail pie, truffle mash & green beans

Chris Wheeler

70% BITTER CHOCOLATE SPHERE

With orange, rum & ginger

Jake Baun

SAUNTON SANDS HOTEL
SOURCE SPA AND WELLNESS

Beachside
GRILL

