

VIEW RESTAURANT

SAMPLE PRE-SHOW DINING OPERA MENU

2 COURSES £23 / 3 COURSES £28

CURTAIN UP

Vegetarian Scotch Egg with Chefs own ketchup

Lobster Bisque

Duck Rilette, brandied prunes and toasted brioche

CENTRE STAGE

Whole Lemon Sole with a Crayfish butter

Trio of Pork

Pork Belly, Pork Loin and a Pork Butchers sausage, with Cider jus and an apricot and almond stuffing

Sweet potato gratin, roast asparagus & a pastry case filled with wild mushrooms

The Northcott Caesar Salad

THE FINAL ACT

Saffron crème Brûlée with stewed plums and shortbread

Brownie, white chocolate and Raspberry Trifle

A Selection of Devon cheeses, chefs biscuits and chutney

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Coffee & Petit fours