The Wardroom

Waterfront Restaurant

Salcombe Yawl Dinnner

27th October 2017

Amuse Bouche

Shellfish Cappucino, Sourdough & Whipped Butter

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To begin

Salcombe Crab Beignets, Crispy Whitebait, Smoked Salmon Aranchi & Mackerel Ceviche

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Main

Creedy Carver Duck Breast, Variations Of Carrot, Date Jus & Confit Duck Leg Hot Pot

**Or**

Start Bay Hake, Hen of the wood Mushrooms, Smoked Leeks, Pickled Onions, Monks Beard & a Smoked Eel Butter Sauce

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Desserts

Blackcurrant Cheesecake, Salted Caramel Ice Cream, Sweet & Sour Winter Berries

**Or**

Cheese & Biscuits with Pickled Celery & Winter Fruit Chutney