

SEA VIEW VILLA

Guests can enjoy a 4 course Dinner for £32.00

For those with smaller appetites, we will deduct £5.00 for each course missed

First Act.....Beginners Please!!

All Courses are created by your host/chef Chris Bissex Williams.

To assist with his preparation,

We would ask guests to choose their 1st & 2nd courses by 5pm.

Each evening Chris bakes his very popular ciabatta bread
which is accompanied by a selection of dipping oils

STARTERS

Antipasti Platter

a selection of smoked meats & fish accompanied with olives & sun-dried tomatoes

King Prawn Piri-Piri

warm king prawns in a picante sweet chilli sauce

Crab, Salmon & Crayfish Parfait

parcel of oak smoked salmon filled with crayfish & white crab mousse

Goats Cheese Tartlet (V)

cheese pastry tart with goats cheese mornay & vegetables topped with sun blushed tomatoes

Mozzarella & Tomato Salad (V)

buffalo mozzarella cheese served with tomatoes & pesto drizzle

Chilled Gazpacho (V)

traditional Spanish soup made with tomatoes, peppers, cucumber & garlic
served with croutons & crudites

NOURISH

TASTE

Second Act

Griddled Sea Bass

a fillet of sea bass served with wilted spinach, chantenay carrots & new potatoes and accompanied by a white wine & dill sauce

Mediterranean Bouillabaisse

a casserole originating from Marseilles consisting of pollock, salmon, prawns, mussels, squid, cuttlefish, scallops accompanied by saffron, fennel, orange zest & pernod to give that exquisite flavour

Moules Marinieres

mussels served in a savoury white wine sauce garnished with onions, herbs & lemons

Belly Pork

roasted belly pork served on a bed of cider mash with chantenay carrots & french beans accompanied by a rioja & redcurrant jus

Green Thai Chicken Curry

a delicate blend of Thai spices with lime leaves & tender pieces of chicken breast accompanied by sticky rice & poppadoms

Exmoor Fillet Steak

a prime 6oz fillet steak served with new potatoes, asparagus, mushrooms & cherry tomatoes accompanied by a black pepper sauce

Mediterranean Risotto (V)

a selection of roasted vegetables with sun blush tomatoes in a rich white wine & creamy tomato risotto made with aborio rice

Red Thai Curry (V)

an authentic blend of fresh coriander & spices in a creamy coconut & mango sauce with broccoli, potato, mixed peppers, chopped baby corn, carrots & a generous helping of cream accompanied with sticky rice & chutney
(for the fish lovers, we can also offer this dish with king prawns)

Chris's Special House Salad

A delicious selection of salad, herbs & fruits with a choice of Chicken & Bacon or Tuna & Sweetcorn or Seafood medley or cheeses for vegetarians

INDULGE

Finale

Chocolate & Raspberry Fondant

chocolate sponge blended with clotted cream & topped with crushed raspberries
& accompanied by a Belgian chocolate truffle sauce

Belgian Waffles with Strawberries & Ice Cream

strawberries & ice cream served on a belgain waffle & drizzled with maple syrup

Banoffee Trifle

bananas sitting on a bed of marinated ginger biscuit with a Greek yoghurt & caramel syllabub

Lemon Meringue Mess

fresh cream, lemon curd & chunks of meringue

Gooseberry & Apple Basket

A basket made of crumble filled with gooseberries & bramley apples baked in the Aga
served with creme anglais & clotted cream

Cheese Platter

a selection of local cheeses with grapes & biscuits

ENCORES

We offer a selection of locally roasted coffees, tea or herbal infusions

Plus

A wide selection of liqueurs, brandies & port