

Howard's House

'Celebrate Food Week' - Seasonal Tasting Menu
25th February – 2nd March
£65 per person

Champagne and canapés

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Pan-seared Lyme Bay scallops
Sauce Vichysoisse

Home tea-smoked Creedy Carver duck breast
Braised chicory, crab apple jelly

Baked fillet of South Coast cod
White bean cassoulet, chorizo, flat parsley

Roasted Teffont partridge, confit leg ravioli
Salsify, parsnip, truffle

Warm Seville orange marmalade cake
Orange curd

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Tea/coffee, petits fours

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