



EXMOOR FOOD FEST WEEK ONE

Les Saveurs Traditionnelles

Amuse-Bouche

Gougère au Gruyère
Delicate choux pastry filled with aged Gruyère, fresh herbs

Starters

Terrine de Campagne
Classic country terrine with cornichons, grainy mustard, toasted brioche
Salade de Chèvre Chaud
Warm goat cheese crottin on toasted brioche, mixed greens, honey-thyme vinaigrette
Moules Marinières
Classic steamed mussels, white wine, shallots, parsley, Baguette (cream optional)

Mains

Coq au Vin Rouge
Free-range chicken braised in Burgundy wine, lardons, pearl onions, pommes purée
Ratatouille Niçoise Revisitée
Deconstructed ratatouille with goat cheese soufflé, basil oil
Sole Meunière
Dover sole, brown butter, capers, lemon, French beans almondine

Desserts

Tarte Tatin
Upside-down apple tart, Calvados ice cream
Mousse au Chocolat Noir
70% dark chocolate mousse, candied orange, tuile biscuit
Plateau de Fromages
Selection of local artisanal cheeses, honeycomb, walnut bread



EXMOOR FOOD FEST WEEK TWO

L'Élégance Moderne

Amuse-Bouche

Soupe à l'Oignon Revisitée
Onion soup tartlet with Gruyère foam, micro herbs

Starters

Rillettes de Canard
A course duck potted meat with brioche and Cointreau gel
Salade de Betteraves
Roasted beet salad, goat cheese mousse, candied walnuts, sherry vinaigrette
Huîtres Chaudes
Warm oysters, champagne sabayon, crispy shallots

Mains

Côte de Bœuf
Dry-aged rib roast, bone marrow, roasted root vegetables, red wine jus
Pithivier Végétarien
Seasonal vegetarian pie with red wine jus. Pommes Duchess and seasonal vegetable
Loup de Mer en Croûte
Sea bass in herb crust, beurre blanc, seasonal vegetables

Desserts

Mille-Feuille à la Vanille
Vanilla pastry cream, caramelised puff pastry, seasonal berries
Soufflé au Grand Marnier
Hot orange soufflé, crème anglaise
Sélection de Fromages Affinés
Aged local cheeses, quince paste, artisanal crackers



EXMOOR FOOD FEST WEEK THREE

Les Classiques Raffinés

Amuse Bouche

Crème de Roquefort

Roquefort mousse in phyllo cup, pear compote, toasted hazelnuts

Starters

Pâté en Croûte

Traditional pâté in pastry crust, Cumberland sauce, pickled vegetables

Velouté de Potimarron

Butternut squash soup, chestnut cream, sage oil

Coquilles Saint-Jacques

Pan-seared scallops, cauliflower purée, pancetta crisps

Mains

Cassoulet Toulousain

Traditional white bean cassoulet, duck confit, Toulouse sausage

Tian de Légumes

Provençal vegetable tian, herb oil, balsamic reduction, Whipped Feta

Bouillabaisse Marseillaise

Traditional fish stew, rouille, gruyère croutons

Desserts

Clafoutis aux Cerises

Cherry clafoutis, vanilla bean ice cream

Crème Brûlée

Classic vanilla custard, caramelised sugar, shortbread

Fromages de Saison

Seasonal cheese selection, dried fruits, country bread



EXMOOR FOOD FEST WEEK FOUR

Innovation & Tradition

Amuse-Bouche

Brandade de Morue
Salt cod mousse on potato crisp, olive tapenade

Starters

Rillettes de Porc
Slow-cooked pork rillettes, sourdough toast, cornichon relish

Salade Lyonnaise*
Frisée salad, poached egg, warm bacon vinaigrette

Plateau de Fruits de Mer
Seafood platter, oysters, langoustines, Crab Claws, mignonette

Mains

Rumsteck aux Échalotes
Rump steak, shallot confit, red wine reduction, pommes sarladaises
Confit de Légumes Racines
Root vegetable confit, quinoa pilaf, herb vinaigrette
Turbot aux Champignons
Turbot fillet, wild mushroom ragout, beurre noisette

Desserts

Paris-Brest
Choux pastry ring, praline cream, toasted almonds
Tarte Au Citron
Zesty Lemon Tart served with Raspberry Sorbet
Cave à Fromages
Curated cheese cave selection, honeycomb, fresh grapes