

Odette's

RESTAURANT

Starters

Chicken liver parfait, celeriac remoulade, fruit chutney, sourdough

Butternut soup, Parmesan, brioche

Main Courses

Wild halibut Grenobloise, potato & seaweed beurre blanc

Wild mushroom risotto & Jerusalem artichoke risotto

Traditional turkey with all the trimmings
(Minimum order of 12 guests per party)

Desserts

Spiced pumpkin pie, maple syrup parfait, pecans

Westcombe cheddar, fruit chutney, Nain's Bara Brith

£45 per person

Head Chef | Will Gordon
Chef Patron | Bryn Williams

Please inform your waiter of any food allergy or special dietary requirement
Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot

Odette's

RESTAURANT

Selection of Snacks

Starters

Cornish crab lasagne, grapes, pine nuts, muscatel beurre blanc

Slow cooked hen egg, Parmesan, chestnut mushroom, truffle

Main Courses

Treacle cured Welsh beef fillet,
truffle mash potato, chargrilled baby leeks & wild mushroom

Pecorino tart, Lyonnais onion, mushroom, garden vegetables

Traditional turkey with all the trimmings
(Minimum order of 12 guests per party)

Desserts

Odette's Jaffa cake, caramelised cream, almond

Selection of British cheese, fruit chutney, Nain's Bara brith

Tea, Coffee & mince pies

£60 per person

Head Chef | Will Gordon
Chef Patron | Bryn Williams

Please inform your waiter of any food allergy or special dietary requirement
Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot