

# The Chalet Saunton

## STUDIO 46

### First Course

#### Miso Cured Salmon

Daikon Radish, Cucumber Herb Salad, Wasabi Cream  
£12

#### Brixham Crab, Spring Onion & Horseradish Tian

Confit Beetroot, Butternut Puree, Chive  
£16

#### Half Dozen Porlock Bay Oysters

Shallot Vinegar, Lemon & Tabasco Sauce  
£18

#### Honey & Lime Glazed Duck Breast Salad

Woodland Mushroom, Sun-dried Tomato & Charred Artichoke  
£14

#### Devon Half Lobster Cocktail

Anise Cucumber Salad, Chiffonade Romaine, Cocktail Dressing  
£24

#### Avocado, Mango & Tofu Sushi Rolls

Wasabi, Pickled Ginger, Soy Dipping Sauce  
£11

### Intermediate Course

#### Six Char-grilled Whole Tiger Prawns

Garlic, Chili & Lime Butter, Summer Vegetable Salad  
£16

#### Rosemary Scented Forest Mushrooms

Honey Parsnip, Shallot, Toasted Brioche, Truffle Creme Fraiche  
£10

#### Vietnamese Tofu, Vegetable, Chili Rice Wraps

Glazed Rice Noodle Salad, Soy Dipping Sauce  
£9

#### Half Devon Lobster Thermidor

Baked in a Mustard, Parmesan & White Wine Cream Sauce  
£24

#### Exmoor National Park Beef Carpaccio

Marinated Red Onion, Caper, Rocket & Parmesan Salad, Black Truffle Creme  
£14

#### Seared Brixham Scallops

Malaysian Coconut Chowder, Rice Noodles & Crispy Leeks  
£12

## **Main Course**

### **10oz Exmoor National Park Rib Eye Steak**

Wasabi Mash, Shiitaki Mushroom, Mange Tout with a Miso, Spring Onion & Lemongrass Sauce  
£30

### **Aubergine Caviar & Smoked Cheese Ravioli**

Citrus Lentils, Braised Leeks, Thyme Butter Sauce  
£21

### **Whole Devon Lobster Thermidor**

Baked in a Mustard, Parmesan & White Wine Cream Sauce, Garlic New Potatoes, Buttered Green  
Vegetable Medley  
£48

### **Miso Crusted Atlantic Cod Loin**

Spring Onion Horseradish Potato, Soy Braised Shallots, Marinated Vegetable Salad  
£25

### **Devon Lobster & Exmoor National Park Beef Fillet**

Artichoke, Spinach, Mushroom & Shallot Potato Cake, Port Wine Jus, Truffle Bearnaise Sauce  
£40

### **Seared Tuna Loin Steak**

Warm Potato, Green Bean, Red Onion, Tomato & Kalamata Olive Salad, Pesto Creme Fraiche  
£26

### **Lobster, Scallop & King Prawn Medley**

Braised Fennel & Baby Leeks Rosti Cake, Pomegranate and Saffron Cream  
£35

### **Beef Wellington**

Fillet of Exmoor National Park Beef, Wrapped in Parma Ham, Mushroom, Spinach & Puff Pastry served  
with Port Wine Sauce, Cocotte Potatoes & Seasonal Buttered Vegetable Selection  
£35

### **Salmon, King Prawn & Seabass Wellington**

Served with dill Cream Sauce, Steamed Herb New Potatoes & Green Vegetable Medley  
£28

### **Vegan Wellington**

Portobello Mushroom, Butternut Squash, Spinach & Pine Nut with Red Pepper Coulis, Cocotte Potatoes  
& Seasonal Vegetables  
£20

### **Rosemary & Parmesan Crusted Rack of Lamb**

Gratin Dauphinoise, Roasted Vine Tomatoes, Green Vegetable Medley, Port Wine Sauce  
£28

## **Sharing & Barbecue**

### **Antipasti Platter**

Charcuterie including Saucisson Sec, Prosciutto, Salami Milano & Lombardy Bresaola, Carpaccio of Exmoor Beef, Haldiki Olives, Sun-Dried Tomatoes, Charred Artichokes, Pesto Marinated Mediterranean Vegetables, Caprese Salad, Olive Ciabatta  
£20 per person

### **Tapas on the Table**

Garlic Creamed Mushrooms, Garlic Chili & Herb King Prawns, Flash Fried Calamari in Tomato & Capers, Marinated Chicken Wings, Porlock Oysters, Feta Rocket & Parmesan Salad, Chicken Koftas, Patatas Bravas, Hummus with Flat Bread, Avocado & Sun-dried Tomato Bruschetta  
£18 per person

### **Plant Based Platter**

Miso Aubergine, Hummus and Flat Breads, Smashed Avocado, Crispy Tofu Bites, Patatas Bravas, Marinated Olives, Sweet Potato Cakes, Vietnamese Rice Wraps, Mediterranean Grilled Vegetables, Buffalo Cauliflower  
£15 per person

### **Seafood Platter**

Devon Lobster Cocktail, Blakewell Smoked Salmon, Tuna & Spring Onion Sushi Roll, Miso Salmon Sashimi, Brixham Crab Cocktail, Garlic & Chili King Prawns, Porlock Oysters, Garlic Mayo, Shallot Vinegar, Tabasco, Honey Mustard Dressing, Seeded Loaf,  
£80 per person

### **Studio 46 BBQ**

Exmoor National Park Rib Eye Steak, West Country Lamb Cutlets, King Prawn & Calamari Skewers, Exmoor National Park Burgers, Thai Chili Pork Belly, Corn on the Cob, Roasted New Potato Salad, Caesar Salad, Bearnaise Sauce, Onion Relish, Sweet Chili Mayo  
£45 per person

### **Seafood Grill BBQ**

Half Devon Lobster, Tuna Loin, King Prawn & Calamari Skewer, Whole Tiger Prawns, Whole Sea Bream, Dressed Greek Salad, Roasted New Potato Salad, Garlic Herb & Chili Butter, Sweet Chili Mayo  
£75 per person

## **Dessert**

Freshly Baked Chocolate Profiteroles  
with Chocolate Sauce and Hazelnut Praline  
£10

Caramelized Lemon Tart  
with Fresh Raspberries and Clotted Cream  
£10

Mango, Raspberry & Confit Ginger Sweet Sushi Roll  
Lime & Mint Frozen Yoghurt, Tuille  
£12

Chocolate & Bailey's Bread & Butter Pudding  
with Vanilla Custard & Whipped Cream  
£11

Fresh Raspberry Souffle  
£11

Devon County Farmhouse Cheeseboard  
Celery, Grapes, Chutney & Sea Salt Crackers  
£14

Mango & Passion Fruit Eton Mess  
£10

Crepes Suzette  
Cointreau Flamed with Zesty Caramelized Orange & Salted Caramel Ice Cream  
£11

Build your own bespoke group menu from the choices above.  
Please note £150 chef service charge applies for each booking.