



EXETER CATHEDRAL

Sample Three Course Seasonal Menu

January

Starters:

Bloody Mary Soup with Horseradish Cream

Warm Salad of Cabbage, Black Pudding and Apple

Mains:

Steamed Seabass Fillet with Parsnip puree and roasted Garlic Jus

Roast Pheasant with Red wine and onions

Seasonal Vegetables: Parsnips, Cabbage, Sprouts, Kale

Desserts:

Blood Orange Tart with Chantilly cream

Apple Charlotte with Caramel Sauce

February

Starters:

Moules Mariniere with garlic bread

Cauliflower Cheese Soup with parsnip crisps

Mains:

Oven Roasted Salmon Fillet with a Honey, Soy and Ginger dressing

Hearty Cottage Pie with a Cheesy Mash Potato top

Seasonal Vegetables : Cauliflower, Leeks, Swede, Purple sprouting Broccoli

Desserts:

Pears Poached in white wine served with vanilla cream

Apple, Pear and Quince Tarte Tatin

March

Starters:

Sardine fillets on a toasted ciabatta with chilli and garlic

Leek and Chorizo Puff Pastry Tart

Mains:

Stilton and Leek Bread and Butter Pudding

Venison Sausage and Chestnut Casserole with mustard mash

Seasonal veg: Beetroot, Brussel sprouts, celeriac,

Dessert:

Apple and Almond Tart

Chocolate and Chestnut Parfait

April

Starters:

Watercress Soup with wild Garlic Cream

Asparagus wrapped in Parma Ham, served with a poached Egg

Mains:

Crab Linguine with fresh Chilli and Parmesan shavings

Lamb Stew with Rosemary dumplings

Seasonal Veg: Rocket, Asparagus, Spinach, Broccoli

Desserts:

Rhubarb and Apple Crumble with custard

Lemon Tart

May

Starters:

Smoked Salmon and Radish Salad
Risotto with Garden Peas and Rocket

Mains:

Coriander Cod with Carrot Pilaf
Game Pie with Buttered Jersey royal new Potatoes
Seasonal Veg: Asparagus, Chicory, Spinach, Broccoli

Desserts:

Chocolate Baileys profiteroles
Gooseberry Fool

June

Starters:

Broad Bean and Smoked Bacon Bruschetta
Beetroot and Feta Soup with crème fraiche

Mains:

Sichuan style Pork and Green Bean Stir Fry with Egg Noodles
Smoked Haddock Gratin served with Roasted New potatoes
Seasonal Veg: Tomatoes, Broad beans, Fennel, Mange Tout,

Dessert:

Limoncello and Raspberry Semi Freddo
Peach Melba Cheesecake

July

Starters:

Prawn and Fennel Bisque

Courgette and Sweetcorn Fritters with sour Cream

Mains:

Creamy Pesto Chicken with roasted Tomatoes

Italian Meatballs with Orzo and spicy Tomato Sauce

Seasonal Veg: Aubergine, Runner Beans, Peas, main crop Potatoes

Desserts:

Chocolate and Cherry Eton Mess

Apricot Crème Brulee Tart

August

Starters:

Salt and Pepper Squid Salad

Creamy Wild Mushrooms on Garlic Ciabatta

Mains:

Mediterranean Fish Stew

Greek Lamb and Feta Pie

Seasonal Veg: Courgette, Artichoke, Aubergine, Potatoes

Desserts:

Blueberry Pudding with Lemon Curd sauce

Eton Mess

September

Starters:

Butternut Squash, Coconut and Chilli Soup

Fig and Blue Cheese Tart with Walnut Pastry

Mains:

Beef Cannelloni with Garlic Bread

Smoked Mackerel Risotto

Seasonal Veg: Cabbage, Butternut Squash, Celeriac

Desserts:

Plum crumble with vanilla custard

Blackberry and Apple Bakewell

October

Starters:

Kale and Apple Soup with Walnuts

Smoky Maple Duck Salad with Radish

Mains:

Pumpkin Biryani with spiced Paneer cheese fritters

Braised Chicken Chasseur with Roast Potatoes

Seasonal veg: Swede, Parsnip, Turnip,

Desserts:

Chocolate & Hazelnut Praline Tart

Blackberry Cheesecake

November

Starters:

Leek and Potato Soup

Cauliflower Tempura with Aioli

Mains:

Smoked Salmon and Celeriac Dauphinoise

Mexican Beef Chilli with Wild Rice

Seasonal Veg: Artichoke, Beetroot, Cauliflower, Parsnip

Desserts:

Salted Caramel Chocolate Torte

White Chocolate & Ricotta Cheesecake with Pomegranate

December

Starters:

Thai Fish Cakes with sweet chilli sauce

Leek and Goats Cheese Tart

Mains:

Turkey, Kale and Sprout Stir fry with Egg Noodles

Roast Turkey with all the trimmings

Seasonal Veg; Cranberries, Parsnips, Sprouts, Potatoes

Desserts:

Cranberry and Marzipan Baked Apples with Custard

Christmas Pudding and Brandy Sauce