



THE LYGON ARMS

Banqueting Menu

Spring

Starters

Three coloured quinoa, rainbow beetroot, peas and broad beans (v)

Hand-picked Devon crab salad, coriander and sea vegetables

Potted rabbit and smoked ham hock, Offenham rhubarb pickle

Main course

Gloucester old spot pork belly, carrots, spring greens, Oldfields apple cider

Shetland cod loin, pearl barley, ox-tail and parsley ragout

Spring chicken supreme, Jersey royals, greens and trumpet mushrooms

Desserts

Lemon posset, raspberry sorbet, raspberries

Vanilla cream, poached rhubarb, brown sugar meringue

Valhrona chocolate and passion fruit

Pre Order Guidelines

13-24 guests – pre order required in advance from the full menu

25 + guests – please choose the same menu for the entire party comprising of one starter, one main course and one dessert