

The Moveable Feast

All of these dishes can be prepared for you to enjoy in the comfort of your home, they will require the minimum of attention from you to produce a fine dining experience.

Spanish Style Chicken - coated with smoked spanish paprika, garlic, bay and a little vino.

Best End of Devon Lamb - braised with delicious combination of sweet honey, vine fruits and aromatic spices.

Roast Fillet of Cod - served with bashed buttered potatoes and leeks and a vine tomato and sweet basil salsa.

“Salcombe’s Solace”- fresh scallops and prawns in a creamy cheese sauce with a delicious potato and chive crust.

Aune Valley Beef - slow cooked with wine garlic and mushrooms, topped with a blue cheese red onion and thyme crumble.

Taguine of Chicken - eastern spices and fruits cooked slowly, served with rice.

Dart Salmon - encased in puff pastry with a fresh spinach and nutmeg filling, served with a classic butter sauce.

Devon Farm Reared Pork - really slowly cooked with the best crispy crackling, served with a caramelised apple devon cider and cream sauce, sage and onion stuffing to the side.

Classic Beef Lasagne – with mozzarella top

Old Fashioned Potato Cake - best cheddar cheese, scallions, and cream crispy cooked and served on a bed of fresh baby spinach.

“Pillow of Smoked Haddock”- and crayfish deliciously bound with mascarpone and chives then encased in golden puff pastry.

Dart Salmon Risotto- the very best fish with a roasted mushroom and garlic risotto and a fresh pesto salsa.

Red Onion and Thyme Tatin - a twist on a classic dish surprisingly delicious.

Pasta Sauces - tomato basil and garlic, bacon, garlic and mushroom with cream, prawn crayfish and cream chive, smoked salmon leeks and mascapone, mediteranean vegetables with fresh pesto.

Spaghetti with Seafood "En Papiotte" - absolutely superb, delicious local seafood with a classic wine and herb sauce cooked in its own parcel the aroma is sensational.

Tenderloin of Pork - marinated in paprika, cumin and coriander, cooked quickly and served with a coconut cream sauce.

Classic Old Time Cottage Pie - perfect for a comforting supper, tasty lamb and vegetables topped with chef's own special potato.

Meatballs and Spaghetti - herby spicy and sticky in a rich tomato and wine sauce
Sweets and Puddings

Classic Lemon Tart

Chocolate and Rum and Raisin Cheesecake

Banoffi Pie - the famous 80's desert of toffee, bananas and cream.

Baked Nectarines with crunchy coconut topping and chilled malibu custard

Fresh Red Berrie Pavlova - filled with clotted cream

Chocolate Brandy Torte

Raspberry Ripple Cheesecake

Fruit Frangipan with icing

Sticky Toffee Pudding with delicious butterscotch sauce.

Classic Crème Brulee

Roulade Of Lemon With Chocolate Sauce

Traditional Bread and Butter Pudding with a hint of orange.

Fresh Fruit Flan - delicious with confectioners custard

Seasonal Fruit Crumble with a nutty top.



THE DINNER SERVICE

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