

Mark & Sarah Dodson



The Fusion of Creativity

Menu

Canape Reception with 2013 Yearlstone "Pink Fizz" Brut, Exe Valley

Velouté of Jerusalem Artichoke

Marinated Salmon with Yuzu and Soy, Salad of Mouli and Apple

2015 Picpoul de Pinet, Languedoc, France

Loin of Lamb, Smoked Aubergine Purée and Sweet Peppers,
Toasted Cumin Jus

2014 Crozes-Hermitage, La Tuilière, Jean-Luc Colombo, Rhône

Trio of Rhubarb Desserts
(Brulée, Crumble Tart, Shot Glass of Set Rhubarb Trifle)

2015 Finca Antigua Naturalmente Dulce Moscatel, Spain

Vegetarian Option:

Velouté of Jerusalem Artichoke

Asparagus Tips with Yuzu and Soy, Salad of Mouli and Apple

Mushroom Arancini, Smoked Aubergine Purée and Sweet
Peppers, Pepper Vinaigrette

Trio of Rhubarb Desserts (Brulée, Crumble Tart, Shot Glass of Rhubarb
Mousse)