

REGATTA
MASQUERADE BALL

TUESDAY 22ND AUGUST

ON ARRIVAL

Bread & Butter

STARTERS

Glazed Goat's Cheese

with Black Olive & Rye Crust pickled heritage carrots,
roasted vine tomatoes and mustard cress

Pressed Terrine of Confit Chicken & Ham Hock

horseradish cream, Belgian endive and honey dressing

MAIN COURSE

Crisp Fillet of Sea Bream

with Preserved Lemon & Basil Polenta
fried kale and sage beurre blanc

Beer Braised Beef Cheek

mashed potato, caramelised Chantenay carrots, onion
compote and bacon crumb

Wild Mushroom Gnocchi

spinach, roasted butternut squash, courgette and lemon cream
(vegetarian option)

DESSERTS

Raspberry Cheesecake

raspberry compote and crushed meringue



The Royal Castle Hotel
... at the heart of Dartmouth

