

(5 Course) for Residents on Half Board Terms
Changes every few months

MONDAY DINNER

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Tomato and Basil Soup

Grilled Crevettes, Garlic and Coriander Bruschetta

Goats' Cheese Melt with Herb Crumb, Beetroot Salad (v)

Ham Hock Terrine, Raspberry Vinaigrette, Granary Toast



Salcombe Dairy Fruit Sorbet
or Soup as above



Fillet of Venison with Butternut Squash, Red Wine and Cranberry Sauce

Leg of Pork, Bacon-wrapped Chipolata, Apple Sauce

Poached Fillet of Salmon, Lemon Hollandaise, Watercress

Oven-baked Bell Peppers stuffed with Sun-Dried Tomato Cous Cous and Mozzarella (v)

A Selection of Cold Meats and Poultry or a Vegetarian Platter (v)
with Salad and Assorted Accompaniments

Chef's Choice of Potatoes
Parsley Potatoes (v)

Seasonal Vegetables (v)



Apple Pie

Summer Pudding

Meze of 3 Desserts (Chefs Choice)

Trifle

Fresh Fruit Salad

Crème Caramel

Assorted Ices – Chocolate, Vanilla, Honeycomb or Strawberry



English Cheeses

Somerset Brie, Stilton, Smoked Applewood, Westcountry Cheddar, Cornish Yarg, Devon Rustic



Coffee and Mint, served at your table

Room Service is available on request

This menu will change every few months

Prices for Non-Residents

2 Course Dinner Menu plus Coffee	£25.00	3 Course Dinner Menu plus Coffee	£29.50
4 Course Dinner Menu plus Coffee	£33.00	5 Course Dinner Menu plus Coffee	£35.00

Please place your order with reception before 11am.

Please inform us if you have any special dietary requirements
(e.g. Gluten-free or Dairy-free). (v) - Suitable for Vegetarians