Cottage Wednesday Dinner Menu

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

Cauliflower and Cheddar Cheese Soup with Herb Oil (v)

Wild Mushroom Velouté, Puff Pastry Base, Sour Cream (v)

Chicken and Duck Liver Pate, Red Onion Marmalade and Toast

Hogs' Pudding Hash, Poached Egg, Herb Crumb

8

Salcombe Dairy Fruit Sorbet or Soup as above

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Chicken Supreme, Spring Onion Mash, Wild Mushroom Sauce

Rib-Eye Steak. Grilled Asparagus, Sun-Dried Tomato Dressing

Fillet of Hake, Ratatouille, Balsamic Glaze

Vegetable Curry with Paneer Cheese, Rice and Naan Bread (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)

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Baked Raspberry Cheesecake Profiteroles Meze of 3 Desserts (Chefs Choice)
Trifle Fresh Fruit Salad Crème Caramel
Assorted Ices – Chocolate, Vanilla, Honeycomb or Strawberry

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

8

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 your us if you have any special dietary requirements

(e.g. Gluten-free or Dairy-free). (v) - Suitable for Vegetarians

WEDNESDAY DINNER