

**THURSDAY DINNER**

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Leek and Asparagus Soup (v)

Grilled Mackerel Fillet, Tomato Crust, Salsa Verde

Fresh Melon, Prosciutto, Citrus Fruit, Mango Coulis

Smoked Duck, Three Bean Salad



Salcombe Dairy Fruit Sorbet  
or Soup as above



Beef Bourguignon, Horseradish Mashed Potato

Duck Leg Confit, Parsnip Puree, Braised Red Cabbage

Skate Wing, Caper, Shallot and Shrimp Sauce

Creamed Wild Mushrooms, Penne Pasta, Parmesan Cheese (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      Lemon Tart      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