

Friday Dinner Menu

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

FRIDAY DINNER

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Prawn and Smoked Haddock Chowder

Marinated Chicken Skewer, Potato Salad, Light Yoghurt Dressing

Smoked Trout and Salmon Pate, Toast

Pea and Cherry Tomato Risotto (v)



Salcombe Dairy Fruit Sorbet
or Soup as above



Pork Tenderloin, Grilled Black Pudding, Prune and Brandy Sauce

Calves Liver, Bacon, Spring Onion Mash, Red Wine Sauce

Fillet of Cod, Mussel, Clam and Prawn Broth

Baked Aubergine, Red Pepper and Courgette Lasagne, Garlic Bread and Salad (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)



Profiteroles Pavlova 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

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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