



Saturday Dinner Menu

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

SATURDAY DINNER

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Broccoli and Spinach Soup (v)

Classic Prawn Cocktail with Marie Rose Sauce

Confit Duck and Wild Mushroom Terrine, Apple Chutney and Toast

Roasted Vegetable Tart, Melted Mozzarella, Rocket Leaves (v)



Salcombe Dairy Fruit Sorbet
or Soup as above (v)



Beef Fillet Medallions, Pepper Sauce

Pan-Fried Chicken Supreme, Coq-Au-Vin Sauce

Fillet of Sea Bass, Prawn and Leek Butter

Vegetable and Chick Pea Curry with 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)



Summer Pudding Chocolate 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