

SUNDAY DINNER

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Curried Parsnip and Apple Soup (v)

Pork and Prawn Balls, Tomato Sauce, Stir-Fried Vegetables

Smoked Salmon, Spring Onion, Radish and Caper Relish

Grilled Flat Mushroom, Welsh Rarebit, Salad and Balsamic Glaze (v)



Salcombe Dairy Fruit Sorbet
or Soup as above (v)



Leg of Lamb, Roasted Shallots, Rosemary, Red Wine Jus

Guinea Fowl Supreme, Haggis, Swede Mash

Fillet of Ling, Roasted Courgette, Prawn and Chive Cream

Roasted Vegetables, Grilled Halloumi, Walnuts and Rocket Leaves (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)



Lemon Posset Baked Raspberry Cheesecake 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