

## Sample Traditional Sunday Luncheon Menu

Homemade Plum Tomato and Basil Soup with Croutons (v)

Atlantic Prawn Cocktail with Classic Marie Rose Sauce

Chicken, Pork and Pistachio Terrine, Apple Chutney, Toasted Bread

Leek, Brie and Thyme Filo Tart, Watercress Salad (v)

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Roast Sirloin of Prime Westcountry Beef  
with Yorkshire Pudding, Horseradish Sauce and Red Wine Gravy

Roast Leg of Lamb, Roasted Shallots, Mint Sauce and Red Wine Jus

Grilled Sea Bass Fillet, Sun-Dried Tomato Crust and Ratatouille

Wild Mushroom and Asparagus Risotto with Rocket (v)

*All served with Market Fresh Vegetables and Seasonal Potatoes*

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Stocky Toffee Pudding with Butterscotch Sauce and Pouring Cream

Pavlova, with Chantilly Cream and Fresh Fruit

The Cottage Hotel Trifle

Yarde Farm Dairy Ice Creams with Neapolitan flavours of Strawberry, Chocolate and Vanilla

Fresh Fruit Salad with Pouring Cream

A Trio of English Cheeses, with Biscuits, Grapes and Spiced Chutney

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English Breakfast Tea or Fresh Filter Coffee and Chocolate Mint

**Two Courses: £29.50pp - Three Courses £34.50pp**

(Bookings are essential. Bookings of ten or more will be required to preorder and prepay).