

## Dinner Menu

(5 Course) for Residents on Half Board Terms

Mushroom and Rosemary Soup (v)

Pan-Fried Scallops, Beetroot Puree

Chicken Liver and Mushroom Pate with Toast

Blinis with Crème Fraiche, Roasted Vegetables and a Tapenade Dressing (v)

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Salcombe Dairy Fruit Sorbet or Soup as above (v)

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Leg of Lamb, Shallots, Red Wine Sauce

Guinea Fowl Supreme, Apple and Beetroot Compote, Ginger and Thyme Ju

> Hake Fillet, Seafood, Crab and White Wine Sauce

Vegetable Lasagne, Garlic Bread and Salad Leaves

A Selection of Cold Meats and Poultry or a Vegetarian Platter (v) with Salad and Assorted Accompaniments

A Selection of Seasonal Vegetables and Potatoes

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Lemon Tart Crème Caramel

Pavlova

Trifle Fresh Fruit Salad

Assorted Ices

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**English Cheeses** 

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Coffee and Mint

Please peruse the menu at your leisure. Your order will be taken in the Restaurant.

Please inform your waiter/waitress if you have any special dietary requirements

(e.g. Gluten-free or Dairy-free). (v) - Suitable for Vegetarians