

## Traditional Sunday Luncheon Menu

Courgette & Rocket Leaf Soup (v)

Smoked Fish Pâté, Horseradish Cream, Granary Toast

Melon & Feta Salad with Pomegranate Dressing (v)

Marinated Chicken Skewer, Potato & Cauliflower Salad, Raita

A Simple Melon Cocktail with Yarde Farm Raspberry Sorbet (v)

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

Roast Leg of Lamb, Rosemary and Red Wine Gravy, Mint Sauce

Pan Fried Fillet of Sea Bass Fillet, Slow cooked Tomato and Crab Cream

Vegetable Lasagne with Garlic Bread, Salad Leaves and Tomato Sauce (v)

*All served with Market Fresh Vegetables and Seasonal Potatoes*

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Indulgent Chocolate Mousse

Chef's Hot Pudding of the Day

The Cottage Hotel Trifle

Crème Caramel

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).