

**THE**  
**COTTAGE HOTEL**  
**& RESTAURANT**  
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## Traditional Sunday Luncheon Menu

White Onion Soup with Beetroot Puree (v)

Grilled Mackerel Fillet, Celery and Potato Salad, Chive Cream

Poached Hens Egg, Asparagus, Home Baked Ham and Grain Mustard Dressing

Meatballs with Plum Tomato Sauce, Bruschetta and Parmesan Cheese

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

Oven Roasted Duck, Stuffing and Red Wine Gravy

Pan Roasted Salmon Fillet with Pistachio Crust, Crab and Chive Cream Sauce

Vegetable Tart, Melted Brie Cheese and Pesto Cream 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).