

## Traditional Sunday Luncheon Menu

Spinach and Nutmeg Soup (v)

Panfried Scallop served in a Shell, Butternut Squash Puree and Salsa Verde

Deep Fried Golden Brie with Avocado and Bean Salad (v)

Ham Hock Pot, Gherkin, Piccalilli and Granary Toast

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 Chicken, fennel, Cherry Tomato & Braised Asparagus

Pan Fried Fillet of Cod with Celeriac and Apple Chive Butter

Tagliatelle with Wild Mushroom Cream, Green Pesto and Rocket (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).