

Traditional Sunday Luncheon Menu

Country Vegetable Soup with Garlic Croutons (v)

Sliced Smoked Salmon with Caper & Spring Onion Dressing, Buttered Granary Bread

Pastry Tart filled with Roasted Vegetable, Houmous and Beetroot Puree (v)

Chorizo, Parma Ham, Blue Cheese and Apple Salad

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, Shallots and Red Wine Gravy

Pan Fried Fillet of Plaice with Caper and Prawn Butter Sauce

Tomato and Butternut Squash Risotto, Parmesan Cheese (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).