

Boating Day Luncheon at The Cottage Hotel, Hope Cove

Lightly Curried Parsnip and Apple Soup (v)

Pan fried Scallops (served in the shell), with Butternut Squash Puree and Salsa Verde

Pork and Chicken Terrine, Apricot & Pistachio Chutney and Granary Toast

Goats Cheese & Beetroot Salad with Mustard Dressing (v)

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

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Oven Roasted Duck with Seasonal Red Cabbage and Cherry Wine Sauce

Herb Crusted Rack of Lamb with Hogs Pudding and Butterbean Cassoulet

Fillet of Lemon Sole, Tempura King Prawns with Brown Butter

Asparagus and Green Pea Risotto (v)

Served with Market Fresh Vegetables and Seasonal Potatoes

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The Cottage Hotel Pudding Plate (a trio of Homemade puddings)

Classic Tiramisu

The Cottage Hotel Trifle

Fresh Fruit Salad with Pouring Cream

Assorted Yarde Farm Dairy Ices with Wafer Biscuit

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

(Inclusive of Christmas Crackers)



£39.50 per person / Under 12's £22.50 per child

Advance Bookings are essential.

Please note that pre-orders and full payment are required in advance for special events.

We will discuss our pre-order and advance payment requirements with you at the time of booking.

Our food and drinks are prepared in kitchens where cross-contamination may occur. Our menu descriptions may not list every ingredient. If you have any allergies, intolerances, or other dietary requirements—or if you would like detailed allergen information—please let us know before placing your order.

To reserve your table, call us on 01548 561 555