

Dinner Menu

(5 Course) for Residents on Half Board Terms

Celery, Stilton and Apple Soup (v)

Onion Bhaji, Curried Cauliflower Puree (v)

Duck and Pork Terrine, Red Onion Marmalade and Toast

Nicoise Salad with Tuna and Potato

2

Salcombe Dairy Fruit Sorbet or Soup as above

8

Duck Breast, cooked pink, Butternut Squash Puree, Braised Red Cabbage

> Guinea Fowl Supreme, Grilled Black Pudding, Stilton Sauce

Grilled Fillet of Plaice, Prawn and Caper Brown Butter

Leek, Potato and Brie Strudel with a Tomato Sauce (v)

A Selection of Cold Meats and Poultry or a Vegetarian Platter (v) with Salad and Assorted Accompaniments

A Selection of Seasonal Vegetables and Potatoes

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Summer Pudding Fresh Fruit Salad Chocolate Tart Crème Caramel Trifle Assorted Ices

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English Cheeses

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Coffee and Mint

Please peruse the menu at your leisure. Your order will be taken in the Restaurant.

Please inform your waiter/waitress if you have any special dietary requirements

(e.g. Gluten-free or Dairy-free). (v) - Suitable for Vegetarians