

Dinner Menu

(5 Course) for Residents on Half Board Terms

Broccoli and Watercress Soup (v)

Blinis, Carrot and Chickpea Houmous, Feta Cheese and Black Olive Dressing (v)

Prosciutto, Fig and Beetroot Salad

Melon, Strawberry and Passionfruit Cocktail (v)

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Salcombe Dairy Fruit Sorbet or Soup as above

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Roast Pork Shoulder, Prune and Brandy Cream, Apple Stuffing

Calves' Liver, Spring Onion Mash, Red Wine Gravy

Sea Bass Fillet, Fresh Green Herb Crumb, Fish Velouté

Roasted Vegetable Tagliatelle, Green Pesto (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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Raspberry Crème Brulée Crème Caramel

Trifle

Bakewell Tart Fresh Fruit Salad

Assorted Ices

8

English Cheeses

2

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