

# Dinner Menu

## (5 Course) for Residents on Half Board Terms

Cream of Asparagus and Potato Soup

Feta Cheese, Watermelon and Prawn Salad

Vegetable Samosas with a Coriander  
and Green Chilli Raita

Skewers of Monkfish and Scallops on a Salad Garnish  
with a Soy, Ginger and Sesame Dressing

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Salcombe Dairy Fruit Sorbet

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Braised Lamb Shank with Root Vegetables  
presented on a Celeriac Mash

Pan-roasted Guinea Fowl Breast with a White Wine,  
Wild Mushroom and Leek Cream Sauce

Locally caught Squid stuffed with Chorizo and Feta  
presented on a bed of Cous Cous

Whole Grilled Plaice with Parsley Butter and Lemon

### **Vegetarian:**

Chick Pea and Vegetable Curry

**COLD CUTS:** A Selection of Cold Meats and Poultry with  
Salad and Assorted Accompaniments

Dauphinoise Potatoes                      Parsley Potatoes  
Fine Green Beans with Tomato Sauce    Fresh Seasonal Vegetables

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A Selection of Sweets from the Trolley

Assorted Ices

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English Cheeses

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Coffee and Mint

### **Prices for non Residents**

<b>2 COURSE DINNER MENU PLUS COFFEE</b>	<b>:</b>	<b>:</b>	<b>:</b>	<b>£17.75</b>
<b>3 COURSE DINNER MENU PLUS COFFEE</b>	<b>:</b>	<b>:</b>	<b>:</b>	<b>£20.75</b>
<b>4 COURSE DINNER MENU PLUS COFFEE</b>	<b>:</b>	<b>:</b>	<b>:</b>	<b>£23.75</b>
<b>5 COURSE DINNER MENU PLUS COFFEE</b>	<b>:</b>	<b>:</b>	<b>:</b>	<b>£25.75</b>

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