L12

Dinner Menu

(5 Course) for Residents on Half Board Terms

Cream of Tomato Soup with Basmati Rice

Home-made Duck and Orange Terrine
with Red Onion Marmalade

Grilled Goats' Cheese drizzled with a
Tomato and Basil Oil Dressing

Taramasalata with a Salad Garnish and
toasted Pitta Bread

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Salcombe Dairy Fruit Sorbet

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Roast Cushion of Veal with Lemon Stuffing and Bacon Roll

Prime Highland Venison cooked with Root Vegetables
in rich Red Wine Sauce with a Puff Pastry Topping

Beer Battered Fillet of Prime Locally-caught Pollack
with Tartare Sauce and Lemon Wedges

Whole Grilled Plaice with Parsley Butter and Lemon

Vegetarian:
Home-made Vegetable Lasagne

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

Pesto Mash — Parsley Potatoes
Mixed Cabbage and Leeks — 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				
2 COURSE DINNER MENU PLUS COFFEE	**:**	**:**	**:**	**£17.75**
3 COURSE DINNER MENU PLUS COFFEE	**:**	**:**	**:**	**£20.75**
4 COURSE DINNER MENU PLUS COFFEE	**:**	**:**	**:**	**£23.75**
5 COURSE DINNER MENU PLUS COFFEE	**:**	**:**	**:**	**£25.75**

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