

# Dinner Menu

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

Cauliflower, Broccoli and Stilton Soup

Smoked Trout Fillet with Prosciutto and Yoghurt Piccalilli

Roasted Flat Mushroom stuffed with Chicken Liver Pâté  
with a Redcurrant Jelly Sauce

Gondola of Fresh Pineapple soaked in Malibu

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Salcombe Dairy Fruit Sorbet

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Roast Sirloin of Prime Westcountry Beef with a  
Mushroom, Shallot and Red Wine Sauce

Pan-fried Pork Medallions on a Mustard Mash  
coated with a Béarnaise Sauce

Grilled Fillet of Sea Bass with Tapenade and Provençale Toasts

Whole Grilled Plaice with Parsley Butter and Lemon

### **Vegetarian:**

Grilled Polenta with Spinach and Cheddar Cheese

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

Rosemary & Thyme Roasted Sweet Potatoes      Parsley Potatoes  
Savoy Cabbage with 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**

|   |          |          |          |               |
|---|----------|----------|----------|---------------|
| <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.