

Dinner Menu

(5 Course) for Residents on Half Board Terms

Mushroom and Rosemary Soup

Smoked Haddock and Leek Risotto
topped with a Poached Egg

Mixed Fruit Cocktail topped with a Minted Yoghurt Dressing

Cured Meat Platter with Tomatoes and Mozzarella,
drizzled with a Red Onion and Caper Dressing

Salcombe Dairy Fruit Sorbet

Roast Turkey with Savoury Stuffing, Bread Sauce
and a Bacon-wrapped Chipolata

Lamb Shank Tagine served with a Lemon and Courgette Cous Cous

Saffron-marinated Bream with Sweet and Sour Peppers

Whole Grilled Plaice with Parsley Butter and Lemon

Vegetarian:

Sautéed Aubergine Fritters served on a Tomato and Basil Spaghetti

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

Fondant Potatoes Parsley Potatoes
Mashed Carrot and Swede Fresh Seasonal Vegetables

A Selection of Sweets from the Trolley

Assorted Ices

English Cheeses

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.