

Dinner Menu

(5 Course) for Residents on Half Board Terms

Salmon, Leek and Potato Soup

Seafood Polenta gratinated with Fresh Parmesan

Green Bean, Mint and Chick Pea Salad

Three Melon, Mango and Pineapple Cocktail

Salcombe Dairy Fruit Sorbet

Garlic and Rosemary Roasted Leg of Westcountry Lamb
accompanied by Mint Sauce

Parma Ham-wrapped Free-range Chicken Supreme stuffed with
Spinach and Ricotta, served with a Tomato and Oregano Sauce

Grilled Locally-caught Gurnard laid over an Orange,
Beetroot and Cannellini Bean Salad

Whole Grilled Plaice with Parsley Butter and Lemon

Vegetarian:

Spicy Vegetable Cutlet with Tomato and Basil Sauce

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

Boulangère Potatoes Celeriac Mash
Braised Red Cabbage Fresh Seasonal Vegetables

A Selection of Sweets from the Trolley

Assorted Ices

English Cheeses

Coffee and Mint

Prices for non Residents

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| 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.