

Dinner Menu

(5 Course) for Residents on Half Board Terms

Cream of Chicken and Leek Soup

A Trio of Crevettes in a Lemon and Parsley Butter
presented on a Toasted Bruschetta

Beetroot, Carrot and Chicory Salad with
a Pomegranate Dressing

Three Melon Cocktail, topped with Mixed Berries

Salcombe Dairy Fruit Sorbet

Roast Loin of Lamb with an Orange and Rosemary Sauce

Beef Steak, Kidney and Mushroom Pie cooked in a Guinness Gravy
with a Short Crust Topping

Scottish Salmon Supreme and Spinach Filo Parcel
with a Caper Hollandaise

Whole Grilled Plaice with Parsley Butter and Lemon

Vegetarian:

Vegetable Pancake Cannelloni oven baked with a
fresh Parmesan and Mozzarella Gratin

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

Stuffed Baked Jackets Parsley Potatoes
Carrots with Coriander Butter 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.