

Dinner Menu

(5 Course) for Residents on Half Board Terms

Cream of Broccoli and Watercress Soup

Braised Faggots in a Spicy Tomato Sauce

Spinach and Red Pepper Terrine

Melon, Orange and Grapefruit Cocktail

Salcombe Dairy Fruit Sorbet

Cumin-rubbed Tenderloin of Pork topped with Chimol

Bacon-wrapped Free-range Chicken Supreme stuffed with Mascarpone
and Sun-dried Tomatoes, drizzled with a Tomato and Black Olive Dressing

Prime Cod Fillet oven-baked with Mussels,
Mediterranean Vegetables and Paprika

Whole Grilled Plaice with Parsley Butter and Lemon

Vegetarian:

Leek, Potato and Brie Strudel

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

Columbine Potatoes

Pesto Mash

Braised Celery

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.