

Dinner Menu

(5 Course) for Residents on Half Board Terms

Minestrone Soup with Ciabatta Bread

Smoked Salmon Cornet stuffed with Crayfish Tails
in a Herb Cream Cheese

Chilled Seasonal Melon draped with Parma Ham

Spicy Lamb Koftas with a Mint and Cucumber Tzatziki
and toasted Pitta Bread

Salcombe Dairy Fruit Sorbet

Marinated Prime Sirloin Steak with a Herb Tomato,
Mushroom and Bacon Garnish

Roast Gressingham Duck with Sweet and Sour Cherries
on a bed of Savoury Rice

Grilled Lemon Sole on the Bone with Prawns and Flaked Almonds
in a hot Butter Anchovy Sauce

Whole Grilled Plaice with Parsley Butter and Lemon

Vegetarian:

Butternut Squash and Vegetable Curry with Basmati Rice and Puppodum

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

Croquette Potatoes Parsley Potatoes
Mixed Carrots and Peas 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.