

# Dinner Menu

## (5 Course) for Residents on Half Board Terms

Beetroot Soup with Sour Cream

Mixed Seafood Cocktail coated with a  
Brandied Tomato Mayonnaise

Deep-fried Mushrooms and Camembert  
with Cumberland Sauce

Fresh Pineapple Ring stuffed with Cottage Cheese and Chives

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Salcombe Dairy Fruit Sorbet

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Roast Rolled Rib of Prime Westcountry Beef  
with Yorkshire Pudding

Pan-fried Turkey Escalope topped with a  
Mango and Pineapple Salsa

Roast Monkfish on crushed Potatoes, Olive Oil and Watercress

Whole Grilled Plaice with Parsley Butter and Lemon

### **Vegetarian:**

Vegetable Chilli with Basmati Rice

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

Roast Potatoes                      Mustard and Herb Mash  
Savoy Cabbage with Leeks      Fresh Seasonal Vegetables

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A Selection of Sweets from the Trolley

Assorted Ices

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English Cheeses

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Coffee and Mint

### **Prices for non Residents**

<b>2 COURSE DINNER MENU PLUS COFFEE</b>	<b>:</b>	<b>:</b>	<b>:</b>	<b>£17.75</b>
<b>3 COURSE DINNER MENU PLUS COFFEE</b>	<b>:</b>	<b>:</b>	<b>:</b>	<b>£20.75</b>
<b>4 COURSE DINNER MENU PLUS COFFEE</b>	<b>:</b>	<b>:</b>	<b>:</b>	<b>£23.75</b>
<b>5 COURSE DINNER MENU PLUS COFFEE</b>	<b>:</b>	<b>:</b>	<b>:</b>	<b>£25.75</b>

Please peruse the menu at your leisure. Your order will be taken in the Restaurant.