

Dinner Menu

(5 Course) for Residents on Half Board Terms

Roasted Tomato and Red Pepper Soup (v)

Fanned Melon, Citrus Fruit, Mango Coulis (v)

Duck and Pork Terrine, Red Onion Marmalade and Toast

Grilled Mackerel Fillet, Sauce Vierge, Lemon

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Salcombe Dairy Fruit Sorbet or Soup as above (v)

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Roast Sirloin of Beef, Wild Mushroom and Red Wine Sauce

Chicken Supreme with a Herb Crust, Beetroot Risotto

Monkfish Fillet, Olive and Caper Butter, Lemon

Pea and Rocket Leaf Risotto, Parmesan Cheese (v)

A Selection of Cold Meats and Poultry or a Vegetarian Platter (v) with Salad and Assorted Accompaniments

A Selection of Seasonal Vegetables and Potatoes

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Blueberry Baked Cheesecake Poached Pear with Vanilla Ice Cream Crème Caramel Trifle Fruit Salad Assorted Ices

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English Cheeses

2

Coffee and Mint

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

Please inform your waiter/waitress if you have any special dietary requirements

(e.g. Gluten-free or Dairy-free). (v) - Suitable for Vegetarians