

# TABLE D'HOTE

## SAMPLE SUNDAY LUNCHEON MENU

### **North Atlantic Prawn and Smoked Salmon Cocktail**

Mixed Leaves and Marie Rose Sauce

### **Pressed Creedy Carver Duck Terrine**

Apple Chutney and Toasted Brioche

### **Cream of Mushroom Soup**

★★★★

### **Grilled Plaice with a Parsley Veloute**

OR

### **Mango Sorbet**

★★★★

### **Roast Prime Sirloin of Beef**

Homemade Horseradish Cream and Yorkshire Pudding

### **Roast Devonshire Leg of Lamb**

Caramelised Shallots and Rosemary Jus

### **Sautéed Escalope of Chicken**

White Wine, Forest Mushroom and Thyme Sauce

### **Poached Scottish Salmon**

Dill and Lemon Butter Sauce

### **Bean and Lentil Casserole**

Grilled Polenta and a Basil Pesto Dressing

All the above dishes are served with Seasonal Vegetables  
and Potatoes of the Day

★★★★

### **A Selection of Sweets**

★★★★

### **A Selection of English and Continental Cheeses**

Biscuits and Celery

★★★★

### **Coffee and Mints**

*\* Please inform us if you have a food allergy that we should be aware of \**

3 COURSES AND COFFEE @ £23.00 PER PERSON

5 COURSES AND COFFEE @ £27.00 PER PERSON

(inc. VAT)