
TABLE D'HOTE

SAMPLE LUNCHEON MENU

STARTERS

NORTH ATLANTIC PRAWN & AVOCADO SALAD

Marie Rose Sauce

CHICKEN LIVER & BRANDY PATE

Apple Chutney, Toasted Bread

PEARLS OF HONEYDEW MELON (V)(VE)

Mixed Berries, Fresh Mint

BEETROOT & GOATS CHEESE MOUSSE (V)(VE)

Toasted Walnuts, Basil Pesto

AVOCADO, VINE TOMATO & MOZZARELLA SALAD (V)(VE)

CREAM OF VEGETABLE SOUP (VE)

MAIN COURSES

ROAST LEG OF DEVONSHIRE LAMB

Mint Sauce, Redcurrant Jelly

SLOW COOKED BRAISED STEAK

Red Wine, Shallot and Thyme Sauce

PAN FRIED ESCALOPE OF CHICKEN

Sautéed Leeks, Lardons of Bacon, White Wine Veloute

GRILLED FILLET OF SALMON

Lemon and Caper Butter

LINGUINE PASTA (VE)

Spinach, Garlic and Cream Sauce

CASSERUOLA (V)(VE)

Lentils, Beans, Tomato and Cumin Sauce, Grilled Polenta

CAPONATA OF VEGETABLES (V)(VE)

Balsamic Reduction

Accompaniments

All the above dishes are served with seasonal vegetables and potatoes of the day

DESSERTS & CHEESE

WARM BANANA SPONGE WITH SALTED CARAMEL ICE CREAM

FRESH FRUIT SALAD SERVED WITH CLOTTED CREAM

VANILLA PANNA COTTA

CHOCOLATE ORANGE TORTE

COUPE ELIZABETH

VARIOUS LOCAL DAIRY ICE CREAMS AND SORBETS

SELECTION OF ENGLISH & CONTINENTAL CHEESES, BISCUITS AND CELERY

COFFEE & MINTS
