

TABLE D'HOTE

DINNER AND DANCE MENU

A Duo of Galia and Cantaloupe Melon

Forest Berry Compote and Cassis Syrup

West Country Crab Meat Salad

Pink Grapefruit and Cucumber Salsa

Beef Consommé laced with Sherry

Cream of Potato and Watercress Soup

★★★★

Smoked Salmon Ricotta Ravioli

OR

Mango Sorbet

★★★★

Roasted Devonshire Duckling

Orange Liqueur Sauce

Carved Fillet of Beef Wellington

Rich Madeira Sauce

Honey and Rosemary Glazed Loin of Lamb

Port and Redcurrant Jus

Grilled Fillet of Sea Bass

White Wine and Dill Veloute

Baked Goats Cheese

Caponata of Vegetables and a Pesto Dressing

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

★★★★

A Selection of Sweets from the Trolley

★★★★

A Selection of Local and Traditional Cheeses

Biscuits and Celery

★★★★

Coffee and Mints

£42.00 PER PERSON
(inc.VAT)