
TABLE D'HOTE

SAMPLE SUNDAY LUNCHEON MENU

STARTERS

DEVON CHICKEN LIVER & BRANDY PATE

Spiced Apple Chutney, Toasted Brioche

TRADITIONAL PRAWN & SMOKED SALMON COCKTAIL

Seasonal Leaves, Marie Rose Sauce

BEETROOT & GOATS CHEESE MOUSSE (V)(VE)

Toasted Walnuts, Basil Pesto

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

CREAM OF VEGETABLE SOUP (V)

Homemade Croutons

MAIN COURSES

ROAST PRIME SIRLOIN OF BEEF

Horseradish Cream, Yorkshire Pudding

ROAST LOIN OF PORK

Apple Sauce, Sage Seasoning, Crackling

SAUTÉED ESCALOPE OF CHICKEN

Madeira, Mushroom and Sage Sauce

GRILLED FILLET OF COD

Dill and Lemon Butter

LINGUINE (V)

Forest Mushrooms, Basil Pesto, Pea Shoots

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

APPLE CRUMBLE SERVED WITH CUSTARD

FRESH FRUIT SALAD WITH CLOTTED CREAM

LEMON CHEESECAKE

MIXED BERRY PAVLOVA

COUPE BELMONT

VARIOUS DAIRY ICES AND SORBETS

A SELECTION OF LOCAL AND TRADITIONAL CHEESES, BISCUITS AND CELERY

COFFEE & MINTS

Please inform us if you have a food allergy that we should be aware of,
and if you require the dish as vegetarian (V) or vegan (VE)
3 Courses and Coffee £27 per person (inclusive of VAT)
Be assured that all our menu paper will be recycled