

# TABLE D'HOTE

## SUNDAY LUNCHEON MENU

### **West Country Crab Meat and Prawn Salad**

Mixed Leaves and Marie Rose Sauce

### **Ham Hock and Apricot Terrine**

Pickles, Mustard Vinaigrette and Granary Bread

### **Cream of Tomato and Basil Soup**

★★★★

### **Grilled Salmon with a Lemon and Parsley Butter**

OR

### **Orange Sorbet**

★★★★

### **Roast Sirloin of West Country Beef**

Horseradish Cream and Yorkshire Pudding

### **Roast Devonshire Turkey**

Cranberry Sauce, Chipolata Sausage and Herb Seasoning

### **Sautéed Escalope of Pork**

Dijon Mustard, Mushroom and Shallot Sauce

### **Grilled Sea Bass**

Dill and White Wine Veloute

### **Butternut Squash and Goats Cheese Tortellini**

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

★★★★

### **A Selection of Sweets**

★★★★

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

Biscuits and Celery

★★★★

### **Coffee and Mints**

3 COURSE LUNCHEON £21.00 PER PERSON

6 COURSE LUNCHEON £25.00 PER PERSON

(inc.VAT)