

TABLE D'HOTE

SAMPLE LUNCHEON MENU

STARTERS

NORTH ATLANTIC PRAWN & AVOCADO SALAD

Marie Rose Sauce

CHICKEN LIVER & BRANDY PATE

Apple Chutney, Toasted Bread

PARMA HAM AND POACHED PEAR

Borettane Onion, Balsamic Reduction

BEETROOT & GOATS CHEESE MOUSSE (V)(VE)

Toasted Walnuts, Basil Pesto

CREAM OF LEEK AND POTATO SOUP (V)

MAIN COURSES

ROAST LEG OF DEVONSHIRE LAMB

Mint Sauce, Redcurrant Jelly

SLOW COOKED BRAISED STEAK

Red Wine, Shallot and Thyme Sauce

GRILLED FILLET OF SALMON

Lemon and Caper Butter

MUSHROOM STROGANOFF (V)(VE)

Jasmine Rice

AUBERGINE PARMIGIANA (V)

Layers of Aubergine, Tomato and Basil Sauce, topped with Parmesan

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 CHEESES, BISCUITS AND CELERY

COFFEE & MINTS