

Table D'hôte Menu
Sample Menu

To Begin

Tomato & Basil Soup

Served with a Selection of Bread Rolls

Classic Prawn Cocktail

Presented in a Scallop Shell

Accompanied By Dressed Baby Leaves, Cherry Tomatoes & Cucumber

Chicken Liver & Smoked Bacon Pate

Served with a Caramelized Red Onion Chutney, Salted Crostinis & Dressed Mixed Leaves

Platter of Melon, Grapefruit & Orange

Drizzled with a Warm Honey Dressing

Garnished with a Strawberry

Refreshment

Lemon Sorbet

Main Event

Lamb Noisette

Accompanied By a Spring Onion Mash and a Rich Red Currant & Mint Sauce

Finished with Pea Shoots

Wine Suggestion: Bin 28 Andean Vineyards Malbec, Argentina £22.50

Oven Baked Chicken Breast

Served with a Mushroom & Creamy Smoked Bacon Sauce

Garnished with Lambs Lettuce

Wine Suggestion: Bin 8 Boomerang Bay, Chardonnay, Australia £21.95

Grilled Fillet of Salmon

Drizzled with a Sweet Chilli Sauce

Topped with Asparagus Spears

Garnished with a Lemon Wedge

Wine Suggestion: Bin 2 Pinot Grigio, Italy £17.50

Mixed Courgette & Pepper Stroganoff

Served with Basmati Rice

*All the above are served with the Chef's choice of Seasonal Vegetables and Potatoes
Chef's selection of Cold Meats and Salad*

Sweet Ending

Double Chocolate Chip Sponge
Served with Chocolate Sauce

Vanilla & Raspberry Cheesecake

Passion Fruit Panna Cotta

Milk Chocolate Tart
Served with Chantilly Cream

Fresh Fruit Salad

A selection of Yarde Farm Ice Creams

(Choose any three from: Chunky Belgian Chocolate, Strawberry, Clotted Cream, Rum & Raisin,
Salted Caramel, Mint Choc Chip, Cherries'n'Custard)
(Single Portion Tub of Diabetic Vanilla Also Available)

Dessert Wine - Errazuriz Late Harvest Sauvignon Blanc £4.95 (125ml)

Platter of English Cheeses

Choose any three of the following

Yarg

A semi hard cheese from Cornwall, wrapped in nettles which give a distinctive flavour. The original recipe came from Allan & Jenny Gray, hence "Yarg" (Gray backwards!)

Blue Stilton

Tickler

Made at Taw Valley Creamery, near Okehampton, Devon. Tickler is matured for up to 18 months, giving a distinctive tangy flavour

Somerset Brie

A creamy, mild cheese, with a full and rich flavour

Smoked Oakwood West Country Farmhouse Cheddar

Served with Biscuits, Celery, Grapes & Red Onion Marmalade

For further information please speak with the Restaurant Manager.

This menu is inclusive for guests staying on our Dinner, Bed and Breakfast rate, and is available at a charge of £25.00 per person for non-residents. Please refrain from using mobile phones in the restaurant.

For any information regarding allergies please ask restaurant staff