

DINNER MENU

SERVED FROM 6:00 PM UNTIL 8:00 PM

STARTERS

BEETROOT & GINGER SOUP (V, GF*)
Served With A Warm Crusty Roll*

FAN OF MELON (V, VE, DF, GF)
With Raspberry Sauce

STUFFED FLAT MUSHROOM (V, GF)
With Homemade Chunky Salsa, Goat Cheese & Balsamic Glaze

PORK LIVER & DUCK PATE (GF*)
With Mixed Leaves, Piccalilli & Salted Crostini*

MAINS

VENISON STEAK (GF)
With Potato Cake, Seasonal Vegetables & Red Wine Jus

GRILLED FILLET OF SEA BASS
With Stir Fry Egg Noodles, Sweet Chilli & Sesame Seeds

ESCALOPE OF TURKEY
Potato Cake, Seasonal Vegetables & Thyme Jus

NUTLESS ROAST (V)
With Roast Potatoes, Seasonal Vegetables & Tomato Salsa

DESSERTS

WARM CHOCOLATE FONDANT (V)
With Vanilla Ice Cream

CHOCOLATE CHIP & MINT GATEAUX (V)

MIXED BERRY MERINGUE STACK (V, GF)

A SELECTION OF ICE CREAMS (V, GF)
Choose Any Three From:
Chocolate, Strawberry, Vanilla Rum & Raisin, Salted Caramel
(Single Portion Tub Of Diabetic Vanilla Also Available)

TRIO PLATTER CHEESE (V, GF*)
Supplement £3
Brie, Blue Stilton & Cheddar Cheese
Served With Biscuits*, Celery, Carrots & Caramelized Red Onion Chutney

TEAS / COFFEES & MINT CHOCOLATE
£2.50 per person


THE PALACE HOTEL
ESPLANADE ROAD, PAIGINTON ***

For any information regarding allergies please speak to one of our restaurant staff. All items are limited & subject to availability.

*Allergen adhered to if certain items are removed
(V = Vegetarian, VE = Vegan, GF = Gluten Free)