

# THE REDCLIFFE HOTEL PAIGNTON

## DINNER

Chilled Fruit Juice

Smoked Haddock & Spring Onion Fish Cake with Tartare Sauce & Lemon  
Asparagus Spears wrapped in Parma Ham with a Garlic & Basil Mayonnaise  
Fanned Honeydew Melon with Fresh Berries & Coulis

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Cream of Vegetable Soup

Fruit Sorbet

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Poached Fillet of Cod with a White Wine & Dill Sauce  
Belly Pork served with a Cider Jus  
Sauté of West Country Beef with a Red Wine & Herb Jus  
Selection of Cold Meats & Salads

**VEGETARIAN:** Mushroom, Brie & Cranberry Wellington or  
Pasta in a Creamy Mushroom & Brandy Sauce

Crushed Seasoned New Potatoes – Buttered Broccoli Spears  
Roast Potatoes – Glazed Carrot Batons

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Assorted Sweets from the Buffet

Various Dairy Ice Creams

English & Continental Cheese with Biscuits

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Coffee & Mints

*If you do not require any butter or sauces on your meal  
Please inform your waiter/waitress*