

SAMPLE TABLE D'HOTE DINNER

Chilled Fruit Juices
Sauté of Mushrooms in a Creamy Garlic & Chive Sauce
with Fresh Home-made Bread
Mixed Hors D'Oeuvres Platter
(Paté, Prawns, Smoked Salmon, Asparagus Spears, Egg)
Cream of Tomato & Basil Soup

Poached Fillet of Salmon with a Garlic & Herb Butter and Lemon Wedge
Roast Topside of West Country Beef, Yorkshire Pudding & Horseradish Sauce
Roast Breast of Devon Chicken, Bacon Roll, Chipolata & Seasoning
Selection of Cold Meats & Salads

VEGETARIAN:Smoked Bean & Vegetable Chilli with Rice
or Broccoli & Cream Cheese Bake

Herb Roasted Potatoes – Courgettes Provençale
Dauphinoise Potatoes – Minted Garden Peas

Fresh Fruit Salad, Double Cream
Shortbread Tower with Strawberries and Whipped Cream
Lemon Meringue Pie
Chocolate Roulade with a Fruits of the Forest Coulis
Various Dairy Ice Creams
Cheese Board

Coffee & Mints

Please inform your Waiter/Waitress if you do not require
Sauces or Butter on your meal or require more information
regarding the allergens in our food