

Arlington Restaurant Dinner Menu

Seasonal Vegetable Soup
With black pepper croutons

Chicken Consommé
With egg and noodles

A Salad of Tomato, Parma Ham and Smoked Cheese
Finished with a spring onion dressing

Seafood Vol Au Vent
A delicious combination of flaked white fish and shellfish bound in a white wine and parsley velouté,
loaded into a light puff pastry case

Timbale of Sweet Chilled Melon
Garnished with segments of orange and pink grapefruit, accompanied by a duo of yoghurt style sauces

Oriental Style Filo Prawns
With sweet red chilli sauce

Or

A Refreshing Tropical Fruit Sorbet
Laced with Barcardi

Hand Carved Slowly Roasted British Beef
Presented with traditional accompaniments of Yorkshire pudding, horseradish sauce, various mustards
and rich pan gravy

Roulade of Pork Tenderloin
Rolled with black pudding and Somerset brie, complimented by a wholegrain mustard cream sauce

Oven Baked Plump Breast of Local Crediton Chicken
With roasted chestnuts, bacon and a Devon blue and Port wine sauce

Lightly Grilled Fillet of Codling
Topped with flaked white crab meat and prawns, finished with a curly parsley and Vermouth sauce

Medley of Woodland Mushrooms
Cooked in a sweet mild korma sauce, with egg fried rice, chutney and crackers

Chef's Special £8.95 Supplement
Pan Seared Fillet of Exmoor Beef
With King prawns and black bean sauce

Chef's Special £8.95 Supplement
Grilled Fillet of Sea Bass
With buttered asparagus and Thermidor sauce

Hongroise Potatoes **Tommi Tiddlers with Butter and Mint**
Steamed Cauliflower Florets in a Mornay Sauce **Green Beans with Cashew Nuts**
Purée of Root Vegetables

Followed By a Selection of Desserts

Coffee & Mints

"Suggested Wines"

Bin No.51 Faustino VII, Rioja Blanco, Spain Bottle £22.00
Bin No.70 Wolf Blass Yellow Label, Cabernet Sauvignon, South Australia Bottle £25.00
Chateau Beaulieu Rose, France Bottle £23.00

2 Courses at £25.00 **4 Courses at £35.00**
Bar Meals are also available in The Colours Bar