

Table d' Hote Lunch Menu

Leek and Potato Soup

With sesame seed croutons

Seafood Consommé

With white wine and king scallops

Timbale of Chilled Melon

Garnished with select segments of orange and pink grapefruit complimented by a duo of yoghurt style sauces

A Cocktail of Peeled Prawns

With flaked white crab meat, Noilly Pratt dressing and wholemeal bread

Hand Carved Slowly Roasted British Beef

Presented with traditional accompaniment of Yorkshire pudding, horseradish sauce and various mustards

Lamb Shank

Cooked with rosemary, red wine and redcurrants, served upon classic champ potatoes

Plump Breast of Crediton Chicken

Complemented by rich Stilton, bacon and shallot sauce

Lightly Poached Roulettes of Plaice

With asparagus spears and a sorrel and prawn sauce

Medley of Wild Mushrooms

Cooked in a sweet mild korma sauce with egg fried rice, mango chutney and crackers

Hongroise Potatoes

Boulangere Potatoes

Sauted Courgettes with Parmesan Cheese

Purée of Root Vegetables

Green Cabbage with Bacon

To Follow

English Sherry Trifle

Fresh Fruit Salad

Chocolate Fudge Cake

Lemon Tart

Apple Crumble

Oven baked and served with creamy custard

2 Courses £14.50

3 Courses £17.50

Coffee & Mints £2.25