

# Restaurant Menu

## *Starters*

Leek & Potato Soup

New Zealand Green Lipped Mussels & Breaded Scampi with Tartare Sauce

Homemade Beef Meat Balls with Tomato Sauce on a Bed of Tagliatelle

Choice of Assorted Fruit Juices

## *Main Course*

Chicken Forestier – Roasted Chicken Supreme with a White Wine,  
Brandy and Mushroom Cream Sauce

Red Snapper with Crispy Leeks & Sweet Potato Chips

Mushroom & Tarragon Risotto with Parmesan Shavings

Cheese & Onion Omelette

Sardine Salad

## *Served With*

Fine Green Beans

Cauliflower Cheese

Oven Roasted Diced Potatoes in Vegetable Stock

~ Selection of Chefs Desserts with Ice Cream, Clotted Cream or Custard ~

~ West Country Cheese Board and Cream Cracker Selection ~

~ Tea or Freshly Ground Coffee with Chocolate Mints ~

**Food Allergies and Intolerances:** Before ordering please speak with our waiting staff who  
can liaise directly with our kitchen about the ingredients.

# Restaurant Menu

## *Starters*

Broccoli & Stilton So up  
Homemade Fishcake with Tomato & Rosemary Sauce  
Samosas & Kofta Kebab with Curried Mayonnaise  
Choice of Assorted Fruit Juices

## *Main Course*

Local Butchers Faggots Oven Braised in Gravy  
Roast Rump of Lamb & Cutlet with Minted Lamb Gravy  
Vegetarian Quorn Mince & Onion Pie  
Omelette Arnold Bennett  
Ham, Cheese & Egg Salad

## *Served With*

Buttered Carrots  
Leeks  
Garden Peas  
Duchesse Potatoes

~ Selection of Chefs Desserts with Ice Cream, Clotted Cream or Custard ~

~ West Country Cheese Board and Cream Cracker Selection ~

~ Tea or Freshly Ground Coffee with Chocolate Mints ~

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*Sat Night - Live Music in the Lounge from 8:45pm*

# Restaurant Menu

## *Starters*

Crème du Barry Soup

Stilton & Bacon Creamed Mushroom Gratin

Breaded Mozzarella Sticks with Caramelised Red Onion Marmalade

Choice of Assorted Fruit Juices

## *Main Course*

Slow Roasted Loin of Pork with Cider Sauce & Apple Compot

Oven Baked Sweet Chilli & Garlic Salmon Fillet

Brie, Mushroom & Cranberry Wellington

Turkey Salad

Cheese Omelette

## *All Served With*

Baby Roasted New Potatoes

Carrot & Swede Puree

Red Cabbage

Brussel Sprouts

~ Selection of Chefs Desserts with Ice Cream, Clotted Cream or Custard ~

~ West Country Cheese Board & Cream Cracker Selection ~

~ Tea or Freshly Ground Coffee with Chocolate Mints ~

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# Restaurant Menu

## *Starters*

Tomato & Basil Soup

Lamb Kofta Kebab with Minted Yoghurt Dip & Salad Garnish

Stilton & Mushroom au Gratin

Choice of Assorted Fruit Juices

## *Main Course*

Braised Beef in a Peppercorn & Brandy Sauce Served with Rice

Fresh Fillets of Brixham Plaice Stuffed with  
King Prawns Marinated in Fresh Garlic and White Wine Cream

Pear & Asparagus Brie Bake

Herb Omelette

Ham Salad

## *All Served With*

Baby Sweetcorn

Garden Peas

Buttered New Potatoes

Red Cabbage

~ Selection of Chefs Desserts with Ice Cream, Clotted Cream or Custard ~

~ West Country Cheese Board & Cream Cracker Selection ~

~ Tea or Freshly Ground Coffee with Chocolate Mints ~

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# Restaurant Menu

## *Starters*

Broccoli & Stilton Soup

Mixed Seafood Hors d'oeuvres with Lemon Mayonnaise

Fan of Cantaloupe & Honeydew Melon with Raspberry Sorbet & Mint Sugar

Choice of Assorted Fruit Juices

## *Main Course*

Fillet of Brixham Hake Battered or Pan Fried with Tartare Sauce

Braised Lamb Shank in Red Wine and Red Currant Sauce

Vegetable Nut Roast (V)

Omelette Arnold Bennett

Ham & Cheese Salad

## *All Served With*

Panache of Mixed Vegetables

Home Made Chips

~ Selection of Chefs Desserts with Ice Cream, Clotted Cream or Custard ~

~ West Country Cheese Board & Cream Cracker Selection ~

~ Tea or Freshly Ground Coffee with Chocolate Mints ~

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# Restaurant Menu

## *Starters*

Leek & Potato Soup

Oven Baked Breaded Cheese Selection & Caramelised Onion Chutney

White Wine & Wild Mushroom Risotto with  
Fresh Spinach & Balsamic Reduction

Choice of Assorted Fruit Juices

## *Main Course*

Braised Venison Haunch Steak with Blackcurrant Jus

Grilled Fillet of Hake in a Citrus Butter Finished with Crispy Leeks

Quorn Chicken Tagliatelle with Red Pesto & Fresh Basil

Herb Omelette

Quiche Salad

## *All Served With*

Broccoli

Sweetcorn

Fondant Potatoes

~ Selection of Chefs Desserts with Ice Cream, Clotted Cream or Custard ~

~ West Country Cheese Board & Cream Cracker Selection ~

~ Tea or Freshly Ground Coffee with Chocolate Mints ~

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# Restaurant Menu

## *Starters*

Pea & Ham Soup

Melon, Feta Cheese & Olive Salad

Deep Fried & Breaded Brie with a Port & Cranberry Sauce

Choice of Assorted Fruit Juices

## *Main Course*

Oven Baked Monkfish Thermidor

Braised Beef Steak in Red Wine Sauce

Homemade Butternut Squash & Cheddar Pie (V)

Tuna & Sweetcorn Salad

Cheese & Onion Omelette

## *All Served With*

Broccoli

Courgettes

Sugar Snap Peas

Delmonico Potatoes

~ Selection of Chefs Desserts with Ice Cream, Clotted Cream or Custard ~

~ West Country Cheese Board & Cream Cracker Selection ~

~ Tea or Freshly Ground Coffee with Chocolate Mints ~

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