

Livermead House Hotel

Dinner Menu Sunday 1st October 2017

Duo of Melon,
Pineapple, Pomegranate and Kiwi Salsa (V)

Smoked Mackerel Fillet,
Soft Herb and Potato Salad

Turkey and Bacon Salad,
Whole Grain Mustard Dressing

Mediterranean Seafood Salad,
Cherry Tomatoes and Marie Rose Sauce

Egg Mayonnaise on Toasted Brioche,
Crispy Serrano Ham, Mustard Cress

Buffalo Mozzarella and Tomato,
Red Onion and Rocket Leaves (V)

Grilled Sea Bass,
Minted Mushy Peas

Classic Smoked Salmon and Capers
(Supplement £6.50)

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Chef's Homemade Leek and Potato Soup (V)

Refreshing Crisp Apple Sorbet

Chicken Consommé infused with Sage

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Roast Sirloin of South Devon Beef,
Yorkshire Pudding, Red Wine Sauce

Pan Roasted Supreme of Chicken,
White Wine and Sun Blushed Tomatoes Cream

Grilled Salmon Fillet 'Bonne Femme'
(White Wine and Mushroom Cream Sauce)

Roast Leg of Lamb,
Rosemary and Redcurrant Jus

Baked Skate Wing,
Ginger and Coconut Milk Cream

Baked Butternut Squash,
Brown Bread, Feta and Pinenut Crumb (V)

*Please Note that all Red Meat Dishes are Cooked Medium
Further Dishes and Courses Available at a Supplementary Charge*

Healthier Choices

Selection of Chef's Salad
With a Choice of Cold Meats, Smoked Fish or Cheeses

Three Egg Omelette,
Cornish Yarg and Red Onion (V)

Baked Fillet of Hake,
Lemon and Parsley Butter

Pasta Shells,
Wild Mushroom and Parmesan Cream (V)

Chef's Specials

All subject to Availability

(Please note these dishes are specially prepared and cooked to order, and require a little extra time)

Pan Fried Prime Devon Fillet Steak,
Sautéed Spinach and Wild Mushroom Jus
Supplement £17.50

Grilled Whole Dover Sole,
Lemon & Parsley Butter
Supplement £20.00

Whole Lobster Served Either
Thermidor, American, Lemon and Parsley Butter, Café de Paris
Requires 24 hours Notice- Supplement £20.00
(Please order before 6.30pm to be served on the following Evening)

*Served with Cauliflower Cheese, Vichy Carrots, Sugar Snaps,
Roast and New Potatoes*

Chips can be served at a Supplemental Charge of £2.50 Per Portion

Chefs Hot Dessert of the Day

Apple and Blackberry Crumble with Devon Clotted Cream

Chefs Homemade Cold Dessert of the Day

Lemon and Passion Fruit Syllabub, Butter Shortbread

Flambé cooked at your Table

Crepe Suzette
(Supplement £7.50)

Selection of Local Ice Creams Served in a Brandy Snap Basket

Selection of Homemade Desserts from the Buffet

West Country Cheeses with Biscuits, Celery, Walnuts and Apple

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Coffee Selection

We will serve you at a table in the Lounge

4 Courses £32.00 Inclusive of V.A.T

*Please Note that all Red Meat Dishes are Cooked Medium
Further Dishes and Courses Available at a Supplementary Charge*

Livermead House Hotel

Dinner Menu Saturday 4th November 2017

Chicken and Mozzarella Salad,
Olives and Basil Pesto Dressing

Chilled Watermelon with Passion Fruit Sorbet,
Raspberry Coulis (V)

Mediterranean Seafood Salad,
Baby Gem lettuce, Saffron Mayonnaise

Continental Meat Platter,
Homemade Piccalilli, Rocket Leaves

Glazed Goats Cheese on Toasted Brioche,
Red Onion Marmalade, Balsamic Syrup

Tuna Nicoise Salad
(Potato, Cherry Tomato, Red Onion, Fine Beans, Olives and Boiled Egg)

Gammon and Creamed Leek,
Vol au Vent

Classic Smoked Salmon and Capers
(Supplement £6.50)

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Chef's Homemade Creamed of Vegetable Soup (V)

Refreshing Crisp Apple Sorbet

Beef Consommé infused with Thyme

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Pan Roasted Supreme of Guinea Fowl,
Port Wine, Sun Blushed Tomato and Button Onion Jus

Sweet Mustard Glazed Rump of Lamb,
Rosemary and Redcurrant Jus

Medley of Sea Food,
Lobster, Brandy and Star Anise Veloutè

Roast Breast of Turkey,
Bacon Roll, Sage and Onion Stuffing, Madeira Jus

Grilled Whole Brixham Plaice,
Lemon and Parsley Butter

Vegetable and Noodle Stir Fry,
Sweet Chilli Sauce (V)

*Please Note that all Red Meat Dishes are Cooked Medium
Further Dishes and Courses Available at a Supplementary Charge*

Healthier Choices

Selection of Chef's Salad
With a Choice of Cold Meats, Smoked Fish or Cheeses

Three Egg Omelette,
Cornish Yarg and Chive (V)

Grilled Fillet of Rainbow Trout,
Anchovies, Gherkins and Capers

Pasta Shells,
Sun Blushed Tomato, Artichokes, Olives and Truffle Oil (V)

Chef's Specials

All subject to Availability

(Please note these dishes are specially prepared and cooked to order, and require a little extra time)

Pan Fried Prime Devon Fillet Steak,
Sautéed Spinach and Wild Mushroom Jus
Supplement £17.50

Grilled Whole Dover Sole,
Lemon & Parsley Butter
Supplement £20.00

Whole Lobster Served Either
Thermidor, American, Lemon and Parsley Butter, Café de Paris
Requires 24 hours' Notice- Supplement £20.00
(Please order before 6.30pm to be served on the following Evening)

*Served with Ratatouille, Mange Tout, Baton Carrots,
Parmentier and New Potatoes*

Chips can be served at a Supplemental Charge of £2.50 Per Portion

Chefs Hot Dessert of the Day
Chocolate Treacle Tart with Devon Clotted Cream

Chefs Homemade Cold Dessert of the Day
Raspberry Liqueur Syllabub with Lange du Chat

Flambé cooked at your Table
Crepe Suzette
(Supplement £7.50)

Selection of Local Ice Creams Served in a Brandy Snap Basket

Selection of Homemade Desserts from the Buffet

West Country Cheeses with Biscuits, Celery, Walnuts and Apple

Coffee Selection
We will serve you at a table in the Lounge
4 Courses £32.00 Inclusive of V.A.T

*Please Note that all Red Meat Dishes are Cooked Medium
Further Dishes and Courses Available at a Supplementary Charge*

SUNDAY LUNCHEON
15th OCTOBER 2017

Grilled Halloumi Cheese,
Olive, Spring Onion and Sweetcorn Salad (V)

Bacon and Brie Tartlet,
Rocket Leaves, Balsamic Syrup

Chef's Homemade Mushroom & Rosemary Soup (V)

Lamb Consommé infused with Caraway

Smoked Mackerel Fillet,
Potato and Herb Salad

Chilled Melon Balls,
Orange and Vanilla Syrup

Warm Salad of Beetroot, Fig and Black Pudding,
Sherry Truffle Dressing

Smoked Salmon, Capers and Lemon
(Supplement £6.50)

Roast Sirloin of Beef,
Yorkshire Pudding, Red Wine Sauce

Roast Leg of Lamb,
Minted Pear, Shrewsbury Sauce

Poached Fillet of Salmon,
Asparagus, Hollandaise Sauce

Pan Roasted Supreme of Chicken,
Chasseur Sauce

*Please Note that all Red Meat Dishes are Cooked Medium
Further Dishes and Courses Available at a Supplementary Charge*

15-10-17

Grilled Fillet of Sea Bream,
Lobster, Brandy and Star Anise Veloutè

Baked Aubergine topped,
with Tomato and Mozzarella, Basil Pesto (V)

Selection of Chef's Salads,
Cold Meats, Smoked Fish or Cheeses

Three Egg Omelette
Wild Mushroom and Cheddar Cheese (V)

Pan Fried Sirloin Steak, Grilled Tomato,
Brandy and Peppercorn Sauce (Supplement £9.95)

*Served with Creamed Leeks, Broccoli, Vichy Carrots
Roast and New Potatoes*

Chips can be served at a Supplemental Charge of £2.50 Per Portion

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Hot Dessert of the Day

Toffee Pecan Sponge with Clotted Cream

Cold Dessert of the Day

White Chocolate Delice with Swiss Meringues

Selection of Homemade Desserts from the Buffet

West Country Cheeses with Biscuits,
Celery, Walnuts and Apple

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Coffee and Mints

£18.50 per person inclusive of V.A.T.

*Please Note that all Red Meat Dishes are Cooked Medium
Further Dishes and Courses Available at a Supplementary Charge*