

MOTHERING SUNDAY 2019

Chilled Melon with Passion Fruit Sorbet,
Mango Coulis (V)

Asparagus wrapped in Serrano Ham,
Pea Shoots and Parmesan Shavings

Traditional Prawn Cocktail,
Served with Brown Bread and Butter

Chef's Homemade Parsnip and Lemongrass Soup (V)

Smooth Chicken Liver Parfait,
Homemade Plum Chutney, Melba Toast

Glazed Goats Cheese,
Artichoke, Olive and Spring Onion Salad (V)

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

Roulade of Plaice with Spinach,
Glazed with Bearnaise Sauce

Roast Sirloin of South Devon Beef,
Yorkshire Pudding and Red Wine Jus

Grilled Fillet of Sea Bream,
On a bed of Creamed Leeks

Supreme of Chicken Wrapped in Smoked Bacon,
Sun Blushed Tomato Cream Sauce

Baked Fillet of Salmon,
Asparagus and White Wine Cream Sauce

Roast Loin of West Country Pork with Crackling,
Apple Compote and Cider Sauce

Beetroot and Goats Cheese Tart,
Salsa Verdi (V)

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

Hot Dessert

Apple Treacle Tart with Devon Clotted Cream

Cold Dessert

Strawberry Pavlova with Vanilla Anglaise

Selection of Homemade Desserts from the Buffet

West Country Cheeses with Biscuits,
Celery, Walnuts and Apple

Coffee and Mints

3 Courses £24.50

4 Courses £28.95