

# EASTER SUNDAY 2019

Duck Liver, Brandy and Orange Parfait,  
Homemade Fruit Chutney, Mixed Leaf Salad

Fan of Galia Melon,  
Minted Fruits of the Forest Compote (V)

Homecured Salmon Gravad Lax,  
Bavarian Cucumber Salad

Chicken Caesar Salad,  
Garlic Croutons and Parmesan Shavings

Feta Cheese, Red Onion and Sun Blushed Tomato Tart,  
Rocket Salad and Balsamic Dressing (V)

Traditional Prawn Cocktail,  
Served with Brown Bread and Butter

Ham, Mustard and Creamed Lentil  
Vol au Vent

\*\*\*\*\*

Chef's Homemade Leek and Potato Soup (V)

Refreshing Passion Fruit Sorbet

Beef and Ginger Consommé

\*\*\*\*\*

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

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

Baked Fillet of Cajun Spiced Salmon,  
Tomato and Red Onion Salsa

Roast Leg of Lamb with Honey Glazed Pear,  
Madeira Jus

Grilled Fillet of Sea Bass,  
Lime leaf, Lemongrass and Coconut Milk Cream

Beetroot and Goats Cheese Tart,  
Balsamic Syrup (V)

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

\*\*\*\*\*

**Hot Dessert**

Hot Cross Bun Bread and Butter Pudding,  
Clotted Cream

**Cold Dessert**

Iced Coffee and Praline Parfait, Tia Maria Sauce

Selection of Homemade Desserts from the Buffet

West Country Cheeses with Biscuits,  
Celery, Walnuts and Apple

\*\*\*\*\*

Coffee and Mints

£25.50 per person inclusive of V.A.T