



TABLE D'HOTE MENU
Monday

STARTERS

Ham Hock Terrine. Apple chutney, granary toast and seasonal leaves

Poached Fillet of Smoked Haddock. Baby spinach and saffron crème dressing

Duo of Melon Schnapp. Scented with dark rum, soft berries and raspberry sorbet

Tian of Warm Marinated Tomato and Mozzarella. Red pesto dressing

Soup of the Day. Herb croutons

MAIN COURSES

Slow Braised Shoulder of British Lamb. Parisienne potatoes, caramelised pearl onions and port wine jus

Pan Fried Supreme of Dorset Chicken. Sauté potatoes, forest mushrooms, red onion tart tatin and jus

Oven Grilled Supreme of Scottish Salmon. Sliced new potatoes, red pepper coulis

Linguini Pasta. Tossed with prawns and sun dried tomato, fine herbs and olive oil

Vegetable Ragout. Spiced couscous and balsamic dressing

Accompanied by our Chef's selection of fresh vegetables
French fries are available if you prefer

DESSERTS

Apple and Blackberry Strudel. Anglaise Sauce

Lemon and Lime Cheesecake. Mango coulis

White Chocolate and Orange Mousse. Banomi biscuit

Fresh Fruit Salad. Devon clotted cream

Somerset Brie, Cornish Yarg and Cheddar. Biscuits, tomato chutney and shaved celery

TO FINISH

Fresh Filter Coffee and Dinner Mints

£13.95 per person for main course including coffee

£ 18.95 per person for 2 courses including coffee

£ 23.95 per person for 3 courses including coffee

Please advise us if you have any particular allergies