



**Menu of the House**

*Cream of celery, mushroom and stilton soup topped with parsley croutons*

*Half an avocado filled with crab and prawns and topped with melted brie*

*Fan of melon topped with fresh fruit and strawberry coulis*

*Homemade chicken liver pate served with Cumberland sauce and melba toast*

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*Roast loin of Devonshire pork served with sage and onion stuffing and apple sauce*

*Chargrilled 10oz rump steak 'Garni' cooked to your liking  
and topped with melting Somerset brie*

*Fillets of Dover and lemon sole, poached and then finished  
in a fresh fig and orange butter*

*Chef's local catch of the day*

*all served with a selection of seasonal vegetables and potatoes*

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*Brown betty served with Devonshire custard*

*Fresh fruit salad topped with strawberry ice cream*

*Chocolate truffle cake served with dark rum chocolate sauce*

*A trio of westcountry cheeses served with traditional accompaniments*

*A selection of Rocombe Farm ice creams and sorbets*

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*Freshly brewed coffee and mints*

*Two courses including coffee £15.50 or three courses including coffee £18.50  
All dishes are cooked to order and can be prepared more simply to suit*

***Monday 11th February 2002***

## A la carte menu

Smoked haddock and mustard chowder, finished with a fresh cream swirl and a sprinkle of parsley	£4.95
A roulade of smoked salmon, asparagus and cream cheese served on a bed of seasonal leaves	£5.50
Grilled scallops wrapped in bacon and finished with a white wine and cream sauce	(as a starter) £6.95 (as a main course) £14.50
Pan seared salmon served on a salad of leeks and bacon, drizzled with a cider vinegar dressing	£5.25
Pan fried butterflied quail served on a bed of spinach mash, topped with walnuts and finished with a Madeira jus	£5.95
Smoked duck and mango mille feuille – smoked duck and mango layered between crisp sheets of filo pastry and served with a raspberry vinaigrette	£4.95
Dartmouth smoked salmon cornets filled with prawns, served on a bed of seasonal leaves with brown bread and butter with a tomato rose	£6.50

### **ALL STARTERS FROM THE HOUSE MENU ARE PRICED AT £3.50**

Steamed halibut served on a bed of braised savoy cabbage and served with a saffron hollandaise	£15.95
Pan fried cod steak topped with crisp cooked bacon and served with parsley butter	£12.95
Whole grilled Dover sole served with a lemon crown	£17.95
Duck breast marinated in honey, ginger, garlic, Chinese five spices and soy sauce, pan fried and topped with stir fried vegetables	£13.50
Oven roasted rack of lamb served on a bed of stir fried leaves, finished with a redcurrant sauce and garnished with caramelised shallots	£14.50
Chargrilled 10oz fillet steak filled with smooth chicken liver pate and served with a whisky and ginger wine sauce	£16.25
Medallions of fillet steak, layered with beef tomatoes, field mushrooms and stilton, finished with a port wine sauce	£14.50
Lobster – grilled with garlic butter, served cold with salad or hot with a thermidor sauce	P.O.A.
Pan fried scallops surrounded by medallions of fillet beef and monkfish, served with a tarragon butter	£16.95
Mixed grill – gammon steak, sirloin steak, sausage, lamb cutlets and hogs pudding served with onion rings, tomato, field mushrooms and a fried egg	£18.95

*all served with a selection of seasonal vegetables and potatoes or a tossed salad*

### **ANY MAIN COURSE CHOSEN FROM THE HOUSE MENU IS PRICED AT £12.50**

The Chef's daily selection of fresh desserts, as available	£3.95
West country cheese board – Quicke cheddar, Benleigh Blue, Cornish Yarg, Sharpham brie and Village Green	£4.95
Fresh cafetiere of coffee and petit fours	(per person) £1.90

**All a' la carte dishes are freshly cooked and prepared to order.  
Residents staying on a dinner, bed and breakfast tariff are allowed an allowance of £18.50 per person**