



Soar Mill Core Hotel



Sunday Dinner Menu



This evenings appetiser;

*A Salcombe Scallop sauted in olive oil with ground coriander and lime
zest*



Soar Bay Chowder, a creation of crustacean

Terrine of Pigeon with toasted brioche and tomato chutney

A Balantine of Salmon with creme fraiche and herb dressing

*Salad of chargrilled winter vegetables, toasted pinenuts with a tomato
and herb vinaigrette*



Wild Rabbit Ragout with traditionally rustic turnip gratin

*A Westcountry Lamb platter, a tartlet of lambs kidneys served with a
grain mustard sauce and the tender loin with a brioche herb crust*

Roasted forerib of Devon Beef, Yorkshire pudding and a thyme jus

Cuminere of lentils with a trio of vegetable puree

*Seared cushion of monkfish with saffron potatoes and, a carrot and
cumin nage*

Steamed fillets of Aromatic Lemon Sole, saffron potatoes and leek coulis



*Served with a selection of seasonal vegetables or served with a crisp salad
of your choice*



Sear Mill Cove Hotel



Saturday Dinner Menu



This evenings appetiser; Potted Duck with chutney and toasted brioche



"Cullen Skink", a Smoked Haddock and Potato Soup

Blancmange of locally caught Cod, cilantro and cucumber salsa with pesto dressing

A Ravioli filled with a Confit of Venison in a mushroom consomme

A warm Winter salad of black pudding, bacon lardons and garlic croutons



Chargilled Loin of Lamb, with ratatouille, cocotte potatoes and a mint Claret jus

Pan fried Tournedos of Pork with fresh pasta, aubergine and a Maderia jus

Seared Veal with a Ginger and Lime Butter

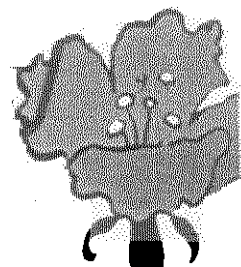
A Fricassee of Mushrooms, Peas and fresh Herbs

Mille Feuille of Salmon and Spinach with a Casiar butter sauce

A Panache of Seafood with a Trio of Sauces



Served with a selection of seasonal vegetables or served with a crisp salad of your choice



Some specialities;

*Freshest Lobster, removed from its shell and reassembled over a Saffron
Stamen sauce with sauted Queen Scallops supplement £9.00*

*Soar Bay Crab, the freshest white, hand picked meat served with a crisp
leaf salad as a starter or main course*

*Our Devon Beef, we will always happily provide a prime cut of fillet
either simply grilled or served with a sauce of your choice*



Our Desserts for tonight

Served from the trolley we have;

Fresh Fruit Salad

Blackcurrant Creme Brulee

Praline Bavarois

A Raspberry Millefeuille

White Chocolate Cheesecake

Served from the kitchen;

A Trio of homemade ices

A Hot Apple and Pear Crumble with Creme Anglais

Flamed at your table;

Apple and Pears flamed with Calvados and served with Clotted Cream

— Or —

Our trolley of Westcountry Cheeses with homemade breads

Welsh Rarebit

A warm Onion and Olive Tartlet



Pure Arabica or Decaffeinated Coffee

Homemade Petit Fours and Fudge