



## **SAMPLE DINNER MENU**

### **Appetisers**

Pressed ham hock with apples, honey and cloves

Seared marinated fillet of mackerel, crushed new potatoes, lime sauce vierge

Goats cheese mousse with parmesan crisp, red pepper coulis

Red lentil & ham soup

Fresh melon with port wine

### **Main Courses**

Whole grilled megrim sole with tartar sauce & lemon

Baked fillet of hake, smoked bacon & shallot cream sauce, leek risotto

Roast loin of lamb, devilled kidneys, minted crushed peas and rosemary jus

Fillet of beef, stout sauce, mushroom dijonnaise, red onion marmalade

Fillet of turbot, spicy fried scallops, tomato and white wine

Wild mushroom and tarragon risotto

### **Sweets and Puddings**

Sticky toffee pudding, whiskey butterscotch sauce

Gooseberry and vanilla crème brulee

Iced rhubarb parfait and shortbread stack

Fresh strawberries & clotted cream

English cheeses, fruit chutney and biscuits

Coupe Watersmeet: Coffee Ice-Cream, Toffee Sauce, Tia Maria, Devon Clotted Cream,  
Almonds and Sugar Curls

### **Coffee**

Freshly percolated coffee with homemade petit fours are served in the lounge