

## Sample Sunday Lunch Menu

### **Marinated Feta Cheese**

Char Grilled Peaches, Parma Ham, Garden Mint

### **Pressed Ham Hock, Potato and Fois Gras Terrine**

Fig Relish, Brioche

### **Roasted Plum Tomato Soup**

Baby Mozzarella, Basil Croutons

### **Salmon Fishcake**

Mango Salsa, Sweet Potato Crisps, Lime Crème Fraiche

### **Warm Goats Cheese Fritter**

Apple Cous Cous, Parma Ham, Raisin Vinaigrette

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### **Pan Fried Fillets of Rainbow Trout**

Baby Shrimps, Sun Blushed Tomatoes, Capers, Parsley Fish Cream

### **Roast Sirloin of Prime West Country Beef**

Carved Medium Rare,  
Yorkshire Pudding, Chateau Potatoes, Red Wine Jus

### **Wild Mushroom, Leek and Gruyere Cheese Ravioli**

### **Breast of Crediton Duckling**

Honey Spices, Champ Potatoes, Glazed English Cherries

Traditional Sunday Vegetables

**Orange Panna Cotta**  
Toffee Ice Cream, Coconut Tuille

**Cornish Strawberries**  
Elderflower Syrup, Cornish Clotted Cream

**Banana, Toffee and Pecan Nut Crumble**  
Vanilla Custard

**Ice Creams**  
Toffee ~ Hazelnuts

**West Country Cheese Platter**  
A delicious selection of five handpicked Westcountry Cheeses, aged to their full flavour. Served on a slate board, with homemade Chutney, rustic Biscuits,  
Celery, Apple and Grapes  
**If you choose to have a Cheese Platter for your dessert,  
a £3.50 supplement will apply.**  
**Alternatively, if you should wish to choose this as an additional course,  
either before or after your sweet, a £6.50 supplement will apply**

Please see overleaf for cheese varieties.

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**Cafetiere of Coffee or Decaffeinated Coffee**  
Served in the Lounge  
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**£21.50 per person inclusive of VAT**