



### Sample Luncheon Menu 2010-2011

Homemade Soup of the Day  
served with Freshly Baked Bread Rolls  
or

Grilled Chicken Caesar Salad  
with Hand Cut Baked Croutons



Roast Saddle of Devonshire  
Lamb with Spinach and Pine Nut  
Farce and a Rosemary Port Jus  
or

Locally Sourced Seafood Chowder  
served in a Soda Bread Basket  
or

Char-grilled Provencal  
Vegetables with Halloumi  
Cheese and Balsamic Syrup



Selection of Fresh Desserts



Tea ~ Coffee

Two course with coffee  
£7.75 per person

Three course with coffee  
£8.95 per person

(Some of our dishes may contain nuts)

### Sample Dinner Menu 2010-2011

Horizons Cured Salmon served with  
Radish, Sesame Marinated Cucumber  
and Wasabi Mayonnaise  
or

Curried Parsnip & Apple Soup  
served with a Parsnip Crisp  
or

Poached Egg on a Brioche Crostini  
with Wild Mushrooms and Rocket



Fillet of Pork rolled in Spices with a  
Sage & Onion Bon Bon,  
Lentils & Savoy Cabbage and  
Apple Puree with Mustard  
or

Braised Fillet of Ling with a  
Light Broth of Shellfish and Linguine  
or

Open Stained Glass Lasagne  
with Roasted Squash,  
Chilli and Fennel Herb



Burnt Lemon Tart and  
Raspberries with Clotted Cream  
or

Sticky Toffee Pudding  
with Vanilla Seed Ice Cream



Tea or Coffee  
£15.50 per person including VAT  
(Some of our dishes may contain nuts)

(Some of our dishes may contain nuts)