

Starters

Chicken Liver and Brandy Pate

served with red onion marmalade and Melba toast

Pea and Smoked Ham Soup

drizzled with a parsley cream

Salmon and Plymouth Monkfish Terrine

with dressed leaves and tartare mayonnaise

Salmon Rillet

served with a beetroot and chive vinegarette

Grilled Flat Mushroom (v)

stuffed with sun blushed tomato and topped with a soft herb crust

Tian of Galia Melon (v)

served with a fruit sorbet

Main Course

Dartmouth Golf and Country Clubs Steak and Ale Pie

served with garlic roast baby potatoes and peas

Oven Roasted Fresh Brixham Skate Wing

topped with a prawn and nut brown butter, baby potatoes and peas

Pan Fried Strips of Cajun Chicken

set on linguine pasta and finished with a tomato and chilli sauce

Slow Braised Faggots

set on mash potato with leeks and bacon finished with a caramelized onion jus

Mushroom and Celery Stroganoff (v)

pan fried field mushrooms flamed in brandy and finished with a paprika and sour cream sauce

Chef's Vegetable Rogan Josh (v)

served with rice and a puppodom
