

Dinner Menu Pre Orders for Torbay Musical Weekend (15-18 November 2024)

Name of Guest:

Dietary Requirements:

Friday 15th November 2024

Starter

Curried Parsnip Soup	
Traditional Prawn Cocktail with Bloody Mary Sauce and Baby Gem Lettuce	
Pork & Sage Rillettes with Apple Compote & Rocket	

Main Course

Charred Bacon Loin Steak with Peppercorn Sauce	
Roasted Cod Loin with Crushed Peas & Tomato Confit	
Blue Cheese, Spinach & Walnut Gnocchi with Garlic & Parsley Cream	

Dessert

Sticky Toffee Pudding, Butterscotch Sauce & Cornish Clotted Cream	
Vanilla Crème Brulée & Rich Butter Shortbread	
Selection of local Dairy Ice Cream	

Saturday 16th November 2024

Starter

French Onion Soup with Grilled Cheese Croute	
Chicken, Prosciutto & Black Pudding Terrine, Pear Chutney & Toast	
Smoked Salmon Mousse with Garlic Ciabatta Crumb & Pickled Cucumber	

Main Course

Braised Shoulder of Lamb with Rosemary Jus	
Roast Salmon Fillet with White Wine & Saffron Velouté	
Goats Cheese, Red Onion & Rocket Mille Feuille with Roasted Vegetable Compote	

Dessert

Apple & Berry Crumble & Thick Devon Custard	
Rhubarb & Vanilla Fool & Butter Shortbread	
Selection of local Dairy Ice Cream	

Sunday 17th November 2024

Starter

Cream of Potato & Leek Soup with Parsley Croutons	
Smoked Mackerel Pate with Horseradish Cream & Toast	
Parisienne Melon & Summer Berries with Minted Syrup	

Main Course

Traditional Topside of Beef, Yorkshire Pudding and Red Wine Jus	
Pan Seared Sea Bream, Lemon & Parsley Butter	
Roasted Mediterranean Vegetable & Halloumi Tartlet, Rocket Salad & Herb Oil	

Dessert

Sherry Trifle	
Warm Chocolate Sponge Pudding, Milk Chocolate Sauce	
Selection of Dairy Ice Creams	

NB Where applicable, all mains will be served with the Chef's choice of potatoes and seasonal vegetables.