

Wednesday Dinner Menu

Old Rectory Smoked Chicken Breast

curried mayonnaise, mango chutney, leaves

Thai Style Tiger Prawns

with ginger, spring onion, coriander, sweet chilli

Warm Leek & Gruyere Tart (V)

dressed leaves

Cream of Parsnip Soup, Curry Oil

Roasted Breast of Creedy Carver Duck

red wine & bramble reduction

Fillet of Lundy Plaice

parmesan cream sauce

Celeriac, Squash & Horseradish Crumble (V)

Rhubarb & Ginger Crumble

clotted cream

Oranges in Caramel

Grand Marnier, Greek yogurt

A Choice of Salcombe Dairy Ice Creams & Sorbet

West Country Cheese Plate

Three west country artisan cheeses, crackers, fruit jelly