

# Lorna Doone House

A touch of luxury in a Friendly Setting

## EVENING MENU

### STARTERS

#### **Mussels**

Mussels cooked in a white wine sauce

#### **Melon & Summer Fruits**

Fresh melon served with mixed fruits steeped in port

#### **Curried Parsnip Soup**

A homemade soup made with parsnips with a hint of curry

#### **Fruit Juice**

Choose from Orange Juice, Cranberry Juice or Apple Juice—served chilled

A sorbet will be served after your starter

### MAINS

#### **Salmon**

A fillet of salmon gently poached and served with a white wine, mushroom and onion sauce

#### **Pork Tenderloin**

Collops of pork served with an apple and cider cream sauce

#### **Beef & Vegetable Pie**

Diced beef braised with vegetables in a rich stock and topped with a shortcrust pastry lid

#### **Pasta Carbonara**

Pasta and mushrooms and onions in a white cream sauce

#### **Alternatives**

If you would like a lighter meal, why not have an omelette of your choice or seasonal salad

### ACCOMPANIMENTS

Your evening meal will be accompanied with  
Swede & Red Cabbage and Lyonnaise Potatoes

### DESSERTS

#### **Chocolate Mousse**

A light mousse made with fresh whipped cream and melting chocolate

#### **Jamaican Bananas**

Bananas flamed in rum and orange zest and wrapped in a sweet pancake served with the reduced jus

#### **Cheese & Biscuits**

A selection of west country cheeses served with cheese biscuits, apple & celery

#### **Alternatives**

If you would prefer a lighter option of fruit salad or  
Local Ice cream including Sheeps Milk Ice Cream please let us know

Coffee will be served in the lounge