

Vegetarian Menu

we have included fish dishes for those vegetarian guests who do enjoy fish

Tomato, Leek & Potato, or Vegetable Soup

Fruit Juice

Orange, Tropical, Apple, Cranberry

Garlic Mushrooms on a garlic croute

Tempura Vegetables

served with a sweet chilli dip

Tomato, Basil and Mozzarella Salad with a balsamic glaze

Smoked Salmon with a horseradish cream

Breaded Butterfly King Prawns, with a sweet chilli dip

Wild Mushroom Risotto

finished with cream & parmesan cheese topped with
buttered button mushrooms

Vegetarian Lasagne, served with salad

Mushroom, Cheese, Tomato, or Onion Omelette

or a combination as desired served with chips & peas

Ed's Home-made Tomato Sauce with Penne

finished with fresh basil

Three Cheese Gnocci

on a bed of spinach & pine nuts, dotted with dolcelati
in a delicious cheese sauce topped with breadcrumbs
and Parmesan

Vegetable Gratin

A selection of lightly steamed vegetables in a rich
béchamel sauce, topped with breadcrumbs and grilled

Vegetable Cannelloni, served with salad

Vegetable Stir Fry

a selection of vegetables with egg noodles
tossed in a light soy

Home-made Luxury Fish Pie

with salmon, smoked haddock, white fish & prawns
in a rich béchamel, topped with creamy mash

Home Battered Fish of the Day

served with Chips, Peas and a salad garnish

Our full range of desserts is discussed at your table and is dependant upon availability,
but generally always includes;

Real Devon Ice cream

Dunstaple Farm Clotted Cream Ice Cream – choice of flavours

add a liqueur for an additional £2.00

Home-made Scone

with Strawberry Jam and Devonshire Clotted Cream

Apple & Blackberry Crumble

Fresh Fruit Salad