

## 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



**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**