

The ROYAL

SUNDAY MENU

CARVERY £17 | 2-COURSE £24 | THREE-COURSE £30

STARTERS

SEASONAL HOMEMADE SOUP

Fresh Bread

CANTALOUPE MELON & PROSCIUTTO HAM

Preserved Ginger | Strawberry Salsa

DUCK & ORANGE PARFAIT V

Plum Chutney | Endive | Pickled Onion | Melba Toast

CLASSIC PRAWN COCKTAIL

Shredded Lettuce | Marie Rose Sauce | Paprika | Fresh Lemon | Fresh Bread & Butter

CARVERY

SLOW-ROASTED WEST COUNTRY BEEF

or

ROASTED BREAST OF TURKEY

or

ROAST LEG OF ENGLISH PORK WITH CRACKLING

All served with freshly prepared seasonal vegetables, crispy roast potatoes, sage & onion stuffing, honey & mustard glazed baby sausages, and Yorkshire puddings

BAKED SPINACH & APRICOT NUT LOAF V

Served with freshly prepared seasonal vegetables, crispy roast potatoes, sage & onion stuffing, Yorkshire puddings, and vegetable gravy

DESSERTS

FRESH FRUIT & MIXED BERRY PAVLOVA

Passion Fruit Seeds

CRUMBLE OF THE DAY

Custard or Cream

MIXED FRUITS & BERRIES IN NATURAL JUICE

Devon Clotted Cream

RICH TOFFEE BANOFFEE PIE

Toffee Sauce

CITRUS POSSET

*Crumbled Shortbread | Caramelised
Meringue*

CHEF'S CHEESEBOARD

Chutney | Walnuts | Crackers

CHEF'S CHEESECAKE OF THE DAY

Devon Cream

SUNDAY SUNDAE

Ice Cream & Whipped Cream

SELECTION OF SORBETS AND ICE CREAMS

