ILSINGTON COUNTRY HOUSE HOTEL

NEAR HAYTOR, DARTMOOR

ILSINGTON COUNTRY HOUSE HOTEL

SAMPLE SUNDAY LUNCH MENU

STARTERS

PARSNIP AND ROSEMARY SOUP

with garlic croutons

BLUE CHEESE PANNA COTTA

with pickled pears, beetroot, celery and balsamic walnuts

KING PRAWN TEMPURA

with carrot, pak choi, coriander salad and thai mayonnaise

PRESSED HAM HOCK TERRINE

with piccalilli, pickled vegetables, garlic croutons, smoked aubergine and horseradish puree

MAIN COURSE

ROAST LOIN OF PORK

with crackling, apple sauce and a rich roast gravy

ROAST LEG OF LAMB

with braised red cabbage and a red wine gravy

FILLET OF SEA BREAM

with smoked haddock risotto, roasted vegetables and red pepper essence

RAGOUT OF ROASTED VEGETABLE AND PORTOBELLO MUSHROOM

with sauteed potatoes and a stilton and watercress butter sauce

ALL SERVED WITH A SELECTION OF FRESHLY COOKED VEGETABLES AND ROAST POTATOES

DESSERTS

DARK CHOCOLATE BROWNIE
with salted caramel, rum soaked raisins and vanilla ice cream

CINNAMON SCENTED RICE PUDDING
with caramelised banana and baileys ice cream

APPLE AND CINNAMON CRUMBLE
with crème Anglaise and clotted cream

A SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

SELECTION OF WESTCOUNTRY CHEESES

Freshly Brewed Coffee with mints included
Espresso, latté and cappuccino available at the bar and charged accordingly

3 course lunch £38 per person