

THE TUMBLING WEIR HOTEL

3 Course Function Lunch Menu 2018

£23.95 per person

STARTERS

Potato, Leek and Stilton Soup (v)

Homemade Chicken Liver, Brandy and Thyme Pate with Warm Toast

Oak Smoked Salmon, Cucumber and Cream Cheese Stack
with Black Pepper and Caper Dressing

~0~

MAIN COURSES

Honey Glazed Duck Leg with an Orange, Port and Star Anise Sauce

Braised Brisket of Beef in a Mushroom and Red Wine Sauce

Seasonal Mixed Brixham Fish Grill on a Pea and Spinach Ragout

Baked Aubergine stuffed with Quinoa and Mediterranean Vegetables
topped with Glazed Mozzarella (v)

all served with a selection of Potatoes and Seasonal Vegetables

~0~

DESSERTS

Coffee Meringue Stack with Oranges and Chantilly Cream

Tropical Fresh Fruit Salad in a Brandy Snap Basket with Mango Sorbet

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

~0~

Coffee and Mint