

Berry Head Hotel

Sample Carvery Menu

Confit Duck Salad with Hoisin Dressing, Pickled Kohlrabi & Spring Onions

Smoked Salmon & Crab Wontons with Lemon & Coriander Aioli

Spiced Baked Ricotta with Brioche & Devon Chutney

Tomato & Basil Soup

Roast Topside of Beef with a Yorkshire Pudding & Red Wine Gravy

Honey Glazed Gammon with Pigs in blankets & Mustard Gravy

Roast Pork Leg with Spiced Fruit Stuffing & Tarragon Gravy

Vegetarian

Roasted Red Pepper, Five Bean & Goats Cheese Strudel with a Three Cheese Cream Sauce

Served with Roast Potatoes, Cauliflower Mornay, Roasted Celeriac & Swede, Carrots & Peas, Braised Red Cabbage, Savoy & Caraway, Root Vegetable Mash & Minted New Potatoes

Selection of Chefs Desserts

Apple, Sultana & Brandy Crumble with Vanilla Anglaise

Salted Caramel Pannacotta with Toffee Sauce

Tonka Bean Crème Brulee

Dark Chocolate Gateaux with a Berry Compote

Citrus Delice with Raspberry & Lemon Eton Mess

Coffee & Mints

Adult - 3 Courses including Coffee ~ £19.95

2 Courses ~ £16.95

Main Course only ~ £12.95

Child (Under 10's only)

3 Courses ~ £11.95

2 Courses ~ £9.95

Main Course ~ £7.50

FOOD ALLERGIES & INTOLERANCES

Should you prefer your food more plainly cooked please do not hesitate to ask. Please advise us of any food allergies in advance. Whilst every effort will be made to ensure these requirements are met, we cannot guarantee for example, there

are no nut traces in our food as we do use nuts in our kitchen. We serve only fresh market fish, and whilst every care is taken to remove bones, customers are advised that some may remain.