



Vista Menu Five

Starters

Homemade stilton and Broccoli Soup **V GF**

Chefs' own traditionally made soup served with bread croutons

Oak Smoked Salmon and Royal Greenland Prawn Salad **_GF**

Sliced oak smoked salmon with luxury Prawns topped with a homemade seafood sauce

Westcountry Crab Cakes

Westcountry crab coated in seasoned breadcrumbs deep fried
served with a sweet chilli dip

Seasonal Melon and Kiwi Cocktail **V VG GF**

Served with shot of Midori melon Liqueur on the side

Main Course

Roast Leg of Pork **_GFA**

Hand carved served homemade sage and onion stuffing and chefs 'turkey gravy

Roast Top Rump of Beef **_GFA**

Hand carved served with homemade Yorkshire pudding and pan gravy

Duo of Meats **_GFA**

A slice of beef and served with all the trimmings and a rich pan gravy

A Trio of Fish **_GFA**

Salmon, cod, and seabass served with a prawn velouté sauce

Luxury Nut Roast **V VG GF**

served with a vegetarian gravy

Homemade Brie, Cranberry and Mushroom Wellington **_V**

Sauteed mushrooms, cranberries and brie cheese encased in
puff pastry case, oven baked until golden brown and served with a creamy mushroom sauce

Desserts

Belgium Luxury Chocolate Tart **_V VG GF**

Served with tangy orange sorbet

Homemade Cheesecake **_V**

Served with pouring cream

Classic Cheese Plate **V GFA**

Spinneyfields Farm Mature Cheddar, Long Clawson Stilton and Creamy Brie
served with cheese crackers, Celery and Devon Hog bottom red onion chutney

To Finish

Freshly Fairtrade Coffee or Tea and Treats

£33.95 per person

If you have any food intolerance, allergies or special diets please inform us of your requirement we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.

Terms and Conditions

This Menu is subject to availability and is at the General Manager's discretion and can be withdrawn at any time