

# BUDOCK VEAN

THE HOTEL ON THE RIVER



## SAMPLE SUNDAY LUNCH MENU

Fanned seasonal melon with figs, orange, ginger and natural yoghurt

Locally smoked chicken with Cornish brie, capers, red peppers and balsamic

Grilled fillet of devilled Cornish mackerel, chorizo and a red pepper dressing

Roasted red pepper and tomato soup

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Roast sirloin of locally farmed beef with a Yorkshire pudding and basil infused gravy

Pan fried breast of corn fed guinea fowl with a port and thyme jus

Grilled fillets of locally landed plaice with a tomato and tarragon butter

Baked field mushroom served with spinach and St. Anthony's goats cheese

All served with a selection of seasonal vegetables and potatoes

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A selection of home-made desserts

or

A selection of West Country cheese, biscuits and celery

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Coffee and mints

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**£28.00 per person (£17.50 for children)**

### Food Allergies, Intolerances and Dietary Requirements

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, nuts, fish and shellfish. Before you place your order, please ask a member of our team about the ingredients in our food.

Our chefs are happy to cater for any dietary requirements.

