

Michael

Private Dinner - Wednesday 7th March 2006
£15.00 per head

Starters

Roast Red Pepper & Goat's Cheese Tartlet
with Mixed Leaves & Balsamic Dressing
Brixham Crab Salad with Lemon & Dill

Main Courses

Braised Beef & Guinness Stew with Dijon Mash &
Glazed Carrots
Chicken Tagine with Lemon & Olives served with Jewelled Cous cous
Poached Salmon with Dill served with a Cucumber Salad & Crushed New Potatoes
Beer Battered Haddock & Chips with Peas & Lemon

Dessert

Pear & Almond Puff Pastry Tarte with Vanilla Cream
Salcombe Dairy Ice Cream served in a Brandy Snap Basket
Cheese Plate

Coffee

1 Vegetarian main course pre-ordered







