



GREEN TREE COURT

Lunch Menu - lovingly prepared by your dedicated Head Chef and his team



Starters

Mushroom and Tarragon Soup (s)

Fresh soup accompanied with toasted onion seeds and artisan bread.

Ham Hock Terrine (s)

Pressed ham hock terrine with piccalilli.

Ale Battered Whitebait

Yellow hammer battered white bait with tartar sauce.

Stuffed Plum Tomatoes

Plum tomatoes stuffed with spiced rice and dressed with balsamic.



Main Courses

Local Chicken and Sweetcorn

Roast chicken with baby corn and Sweet potato fries.

Catch of the Day (s)

Please ask a member of the host team for daily fish Special

Lamb and Green Lentil Curry (s)

Slow cooked lamb curry finished with mint yoghurt and braised rice.

Pumpkin and Sage Fritters

Crispy pumpkin fritters, spiced dukkah and coriander salad.

Chef's Fresh Steamed Family Vegetables and Potato Dish of the Day

Local sourced steamed Organic vegetables and daily changing potato dish.



Desserts

Chocolate and Orange Mousse (s)

Rich chocolate mousse, confit orange, crumble and clotted cream.

Caramelized Peach Melba (s)

Roast peaches finished with vanilla ice cream and raspberry sauce.

Fresh Fruit Salad with Devon Double Cream

Fruit salad prepared daily and served with lovable double Devon cream.

West Country Fine Cheese Plate with Savoury Biscuits

Chef's selected local cheeses served with an apricot and plum chutney and savoury biscuits.

Coffee or Tea with Chocolate

Served to your requirements in an area of your choice.





GREEN TREE COURT

Lunch Menu - lovingly prepared by your dedicated Head Chef and his team



Starters

Curried Pumpkin Soup (s)

Fresh soup accompanied with homemade bread.

Greek Salad

Salad of cos Lettice, fine beans, green olives, fetta and tomatoes.

Corn Beef Terrine

Homemade corn beef terrine with spiced ketchup.

Crab and Pink Grapefruit Tian (s)

Devon crab bound in herb mayonnaise and finished with a grape fruit salad.



Main Course

Roast Chicken (s)

Traditional Roast chicken with sage gravy.

Catch of the Day (s)

Please ask a member of the host team for daily fish Special

Braised Venison Roast

Braised venison haunch with roast potato's and juniper gravy.

Spinach and Bean Pasta

Strozzaprti pasta in a Devon blue cheese sauce finished with rocket.

Chef's Fresh Steamed Family Vegetables and Potato Dish of the Day

Local sourced steamed Organic vegetables and daily changing potato dish.



Desserts

Apple and Vanilla Cheese Cake (s)

Baked apple cheese cake with brandy cream and tarragon sugar.

Cherry and Clotted Cream Trifle

Layers of cherry mousse, jelly and sponge finished with clotted cream.

Fresh Fruit Salad with Devon Double Cream

Fruit salad prepared daily and served with lovable double Devon cream.

West Country Fine Cheese Plate with Savoury Biscuits

Chef's selected local cheeses served with an apricot and plum chutney and savoury biscuits.

Coffee or Tea with Chocolate

Served to your requirements in an area of your choice.





GREEN TREE COURT

Lunch Menu - lovingly prepared by your dedicated Head Chef and his team



Starters

Leek and Potato Soup (s)

Fresh soup accompanied with toasted onion seeds and artisan bread.

Chicken Parfait (s)

Rich chicken parfait, apple puree, crotons and cress.

Seared local scallops

Pan seared local scallops squash puree and beetroot.

Mixed Seaweed and Broad Bean Salad

Mixed dressed seaweed with broad beans, carrots and frisse salad.



Main Course

Duo of Local Lamb

Roast rack and seared liver served with pomme anna potato.

Catch of the Day (s)

Please ask a member of the host team for daily fish Special

Loin of Pork (s)

Loin of Greendale farm pork with roast pumpkin and sage parmentier potato.

Moroccan Spiced Giant Couscous

Giant couscous bound with cinnamon, apricots and coriander.

Chef's Fresh Steamed Family Vegetables and Potato Dish of the Day

Local sourced steamed Organic vegetables and daily changing potato dish.



Desserts

Sweet Potato and Almond Cake (s)

Warm sweet potato cake with orange and white chocolate ganache.

Roast apple and Vanilla panna cotta (s)

Roast apple and puree with vanilla panna cotta.

Fresh Fruit Salad with Devon Double Cream

Fruit salad prepared daily and served with lovable double Devon cream.

West Country Fine Cheese Plate with Savoury Biscuits

Chef's selected local cheeses served with an apricot and plum chutney and savoury biscuits.

Coffee or Tea with Chocolate

Served to your requirements in an area of your choice.





GREEN TREE COURT

Lunch Menu - lovingly prepared by your dedicated Head Chef and his team



Starters

Honey Roast Parsnip Soup (s)

Fresh soup accompanied with artisan bread.

Chicken and Thyme Terrine

Pressed chicken terrine with carrot pure and watercress.

Tempura Gurnard

Crispy gurnard with paprika mayo and coriander cress.

Roast local beetroot Salad

Mixed roast beetroot with wild leaves balsamic and toasted poppy seeds.



Main Course

Beef Bourgonion (s)

Braised beef shin with creamed potato, roast parsnips and Bourgonion sauce.

Catch of the Day (s)

Please ask a member of the host team for daily fish Special

Lamb Hot Pot

Local lamb hot pot topped with sliced potato and rosemary.

Mushroom Risotto

Mushroom risotto finish with blue cheese and rocket.

Chef's Fresh Steamed Family Vegetables and Potato Dish of the Day

Local sourced steamed Organic vegetables and daily changing potato dish.



Desserts

Poach Pears (s)

Sweet poached pears served with a butterscotch sauce and short cake.

Egg Custard Tart

Spiced custard tart served with Devon clotted cream.

Fresh Fruit Salad with Devon Double Cream

Fruit salad prepared daily and served with lovable double Devon cream.

West Country Fine Cheese Plate with Savoury Biscuits

Chef's selected local cheeses served with an apricot and plum chutney and savoury biscuits.

Coffee or Tea with Chocolate

Served to your requirements in an area of your choice.



