

**TLH Toorak Hotel
Table d'hôte Menu
Sample**

Rosette of sweet melon and fresh fruits circled with blueberry and vanilla puree

Conchiglie pasta coated in a vine tomato and garlic sauce glazed with cheese

Mushroom and spinach soup

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**King Prawns wrapped in filo pastry laid onto glazed leaves
with a sweet chilli sauce
£2.95**

**Spicy Westcountry crab cakes, crisp leaves, lime mayonnaise dip
£2.95**

**Rosette of smoked salmon, crisp leaves, lemon syrup
£3.50
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Grilled breast of chicken wrapped in bacon laid on to a brandy and mixed peppercorn cream sauce,
accompanied by roasted potatoes and medley of vegetables

Locally made Cumberland sausages served with mashed potatoes, gravy, carrot and swede puree

Breaded fillet of plaice, hand cut rustic chips, mushy peas, homemade tartar sauce

Vegetarian nut roast, red wine and garden vegetable gravy, served with roasted potatoes and
medley of vegetables

Salad of the day served with buttered new potatoes

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**Roasted fillet of sea bass presented in a pink shrimp salsa
with buttered new potatoes
£6.95**

**Grilled rib eye steak served with buttered new potatoes or chips
accompanied by a red wine sauce, topped with crumbled Stilton cheese**

Or

**Black peppercorn and brandy cream sauce, topped with onion jam
£6.50
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Sweet of the day

A selection of ice creams and sorbets drizzled with a choice of
chocolate, strawberry or butterscotch sauces

Selection of cold sweets

A selection of fine cheeses served with biscuits

Cornish blue, brie or farmhouse cheddar

Coffee & chef's homemade fudge

**If you have any allergies or intolerance with your diet and are unsure of the ingredients
Please ask to speak with the chef prior to dining**