

Evening Meal Menu

OUR HOME COOKED EVENING MEALS ARE PREPARED USING FRESH INGREDIENTS, SOURCED LOCALLY WHERE POSSIBLE

To Start:

Homemade Soup of the Day

Served with warm crusty bread

Breaded Brie Wedges

Deep fried wedges of Brie cheese with a sweet chilli dip

Melon with Sorbet

A refreshing combination of fanned honeydew melon and tangy sorbet

Prawn Cocktail

Crisp lettuce topped with prawns in our homemade Marie-Rose sauce

To Follow:

Homemade Steak & Mushroom Pie

Diced steak with button mushrooms in a rich gravy, topped with pastry

Chicken Au Poivre

Breast of chicken with a creamy peppercorn sauce

Roast Chicken Dinner

Chicken breast fillets served with sage & onion stuffing and roast potatoes

Lamb Shanks

Slowly braised lamb shanks in a rich gravy with a hint of mint

Chop 'n' Chips

Pork loin chops garnished with mushrooms, peas and grilled tomato, served with chips

Salmon Fillets

Baked salmon fillets with a creamy dill sauce

Haddock Fillets

Fillets of smoked haddock gently poached in milk & then topped with a poached egg

MAIN COURSES ARE SERVED WITH FRESH VEGETABLES
AND NEW POTATOES, MASHED POTATO OR CHIPS

(v):

Crown Lodge Devon Homity

Our version of a traditional Devon dish, consisting of cauliflower, potato and onion in a creamy cheese sauce, with a breadcrumb topping

Pasta Arrabiata

A bowl of pasta in a spicy tomato and chilli sauce

For Dessert:

Fresh Fruit Meringue

An individual meringue filled with fresh fruit, topped with cream and fruit coulis

Millionaires Cheesecake

A chocolate-topped cheesecake on a caramel and shortbread base

Bramley Apple Pie

Served with custard, cream or ice cream

Bread and Butter Pudding

Traditional, homemade bread & butter pudding

Vanilla Ice Cream

To Finish:

Coffee

(Fresh ground, or Nescafe instant or decaffeinated)

Or

Tea

Served with after - dinner mints

We have no license to sell alcohol here, but you are welcome to bring your own

EVENING MEALS ARE SERVED AT 6:30 p.m.
PLEASE PLACE YOUR ORDER AT BREAKFAST ON THE DAY THE MEAL IS REQUIRED

PRICE £16:95 per head