

Buckland Tout-Saints Hotel

Sunday Lunch Menu

Two Course £21.95 Three Course £25.95

Starters

Confit Chicken Terrine

Prune Puree, Candied Walnuts
(M, Nu, Su, Mu)

Cod Brandarde

Pickled Samphire, Pennywort
(M, Su, F, Mu)

Baby Poached Pear

Blue Cheese, Pomegranate
(Su, M, Mu)

Main Course

Roast Devon Beef

Yorkshire Pudding, Seasonal Vegetables,
Red Wine Jus
(G, E, C, Su, L)

Pave of Cod

Broccoli Puree, Wild Mushrooms,
Caper and Parsley Beurre Noisette
(F, M, Su, C)

Pan Fried Gnocchi

Roasted Sweetcorn, Cauliflower Cream
(M, E, G, Su, Mu)



EDEN HOTEL COLLECTION

Unique in character | Individual in Style

Sweets

Banana Fritters

Caramel Sauce, Chocolate Ice Cream
(M, E, G)

Baked Alaska

Seasonal Fruits
(M, E, G)

For our Extensive Selection of Cheese, Please refer to our Cheese Menu

3 Cheeses - £2.00 Supplement

5 Cheeses - £5.00 Supplement

Wine Recommendations

To complement our menu we recommend the following wines:-

For a refreshing, dry White Wine
**Sauvignon Blanc, Domaine La Prade
France, 2011**
£24.00

For those of you who prefer a light red:
Merlot, Domaine De La Prade France, 2011
£24.00

Alternatively, for a heavier red wine:
Montepulciano D'Abruzzo, Italy
£24.00

To Finish

Freshly Ground Coffee or Tregothnan Loose

Leaf Tea with Handmade Petit Fours £4.75

Taylors Late Vintage £4.75

Courvoisier VSOP £7.25

ALLERGEN INDEX

F=Fish E=Egg L=Lupin MO=Molluscs S=Soya M=Milk C=Celery MU=Mustard G=Gluten
P=Peanuts SE=Sesame NU=Tree Nuts CR=Crustacean SU=Sulphur Dioxide