



# Arundell Arms

HOTEL & RESTAURANT

## **SAMPLE SUNDAY LUNCH MENU**

**A Venison, Duck and Pigeon Terrine**  
with red onion marmalade and brioche toasts

**Fritters of Plaice**  
with saffron mayonnaise and mixed baby leaves

**Char Grilled 'Lifton' Asparagus**  
with poached 'hens' egg and Tamar wild garlic

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**Roasted Sirloin of South Devon Beef**  
with Yorkshire pudding, horseradish cream and a rich red wine gravy

**Tenderloin of English Pork**  
with Savoy cabbage, creamed leeks, honey glazed parsnips  
and a 'rattler' cider sauce

**Pan Fried Cutlet of Turbot**  
with 'Brixham' scallops, baby capers, saffron potatoes, herbs and butter

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**White Chocolate Mousse filled in a Brandy Snap Horn**  
with 'Lifton' strawberries

**Glazed Lemon Tart**  
with marinated oranges and clotted cream

**Steamed Chocolate Sponge**  
with chocolate sauce and vanilla ice cream

**A Selection of English Farmhouse Cheeses**  
with oatcakes, celery and grapes

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**Coffee and Chocolates**

**2 courses £19.50**

**3 courses £25.00**

**Coffee and chocolates £3.75**