

Millstones Country Hotel
A La Carte Menu



Starters



Chef's Home-made Soup of the Day
Served with warm bread roll and butter

£4.50

Millstones Country Pate

Delicious smooth Brussels pork pate served with a side salad and warm wholemeal toast

£5.50

Melon Cocktail

Vandyke of melon filled with fresh fruit and laced with Buckfast Abbey wine

£5.95

Prawn Cocktail

Queen prawns in chef's own seafood sauce served on a bed of lettuce and garnished

£5.95

Shell on Prawns

Succulent Queen prawns sautéed with butter and garlic, topped with parsley and lemon

£6.50

Chef's Specials Available Daily

Please see the specials board for details of other starters



Main Course Meat Dishes

Beef in Red Wine

Tender pieces of beef cooked with onion, tomatoes, mushrooms and garlic – served in a rich red wine sauce

£14.95

Sirloin or Fillet Steak

Juicy English steaks. Home-made chasseur, pepper or creamy Stilton sauces available for an additional £1.50.

Sirloin (10oz)

£14.50

Fillet (8oz)

£15.50

Beef Wellington

A medium to well done fillet steak, served with or without pate, mushrooms & onions, encased in puff pastry

£16.95

Pork Loin Chops au Gratin

Pork chops baked in cider and fresh apple with a cheese herb crust

£13.95

Horseshoe Gammon

A large gammon steak, chargrilled with honey and pineapple

£11.95

Minted Lamb Rosemary Steak

Tender steak served in a mint and rosemary gravy

£14.50

Traditional Roast Beef

Roasted beef served with Yorkshire pudding and horseradish sauce

£12.50

Chef's Special Available Daily

Please see the specials board for details of other meat dishes

All the above served with a selection of fresh vegetables, or seasonal salad, and potatoes of the day



Fish Dishes



Devilled Cod

A large fillet of cod cooked in a light curry and sweet chutney sauce

£13.95

Grilled Trout

A juicy whole grilled trout, on the bone, topped with almonds and butter

£13.95

Poached Salmon

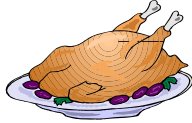
A large salmon fillet garnished with a cucumber and butter sauce

£13.50

Chef's Specials Available Daily

Please see the specials board for details of other starters

All the above served with a selection of fresh vegetables, or seasonal salad, and potatoes of the day



Poultry Dishes

Chicken Chasseur

A whole breast of chicken served in a white wine, mushroom, tomato and onion sauce

£13.50

Chicken & Crab

A whole plump breast of chicken stuffed with crab and served in a white wine sauce

£14.95

Duck a la Orange

A generous portion of crispy roast duckling served with a delightful cointreau orange sauce

£14.95

Traditional Roast Turkey

A generous portion of succulent roast turkey breast accompanied with chef's own apricot and almond stuffing

£12.50

All the above served with a selection of fresh vegetables, or seasonal salad, and potatoes of the day

Vegetarian Dishes



Mushroom Stroganoff

Mushrooms and red onions, sautéed in brandy and finished with chef's own special creamy sauce and served with rice

£11.95

Arrabbiata Pasta

Spicy tomato based sauce served on a bed of pasta

£10.95

Nut Roast

Mildly spiced roast of root vegetable, onion, mushroom, spinach and mixed nuts infused with garlic, ginger and topped with fresh goats cheese – served with fresh vegetables, or salad, and potatoes of the day

£11.95

Chef's Specials Available Daily

Please see the specials board for details of other vegetarian options



Desserts

Daily desserts available from the chiller cabinet

£4.75

Cheese & Biscuits

£5.95

With clotted cream, pouring cream or ice-cream

£5.25

Individual Pot of Tea

£1.50

Individual Pot of Herbal Tea

£1.75

Individual Cafeteire of Coffee

£2.00

Cappuccino

£1.75