



September
SEASONAL CHOICES AT
GREEN TREE COURT

MENU

STARTERS

Courgette Flower stuffed with soft herbed Fetta Cheese & flash fried in a light, crisp tempura coating. (V)

A Selection of Cured meats, Olives, Artichokes and Sundried Tomatoes.

Chef's Special Soup:
Cream of Roast Parsnip with Dill (V)

MAIN COURSES

Sea Bream from Start Bay, baked in a tarragon crumb and served with Potato Puree and a Green salsa salad

Exmoor Lamb Cutlets with Potato Dauphinoise and Haricot Beans in a rosemary and red pepper sauce.

Beef Filet Mignon slow cooked in a Star Anise marinade and served with Oriental Vegetables on a bed of crispy Noodles.

DESERTS

Bramley Apple Crumble, with raisons, sultanas and served with Devonshire Ice Cream or Vanilla Custard

Fruit Compote with Apples, Pears and Blackberries in a tangy Elderflower syrup.

English Cheese & Biscuits with 4 local cheeses and a selection of homemade crackers and oatcakes

SAMPLE MENU

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