



**The Royal Castle Hotel**  
*...at the heart of Dartmouth*

**Function menus**

**A selection of starters**

Smoked haddock and baby spinach tart with a cheddar cheese glaze

£5.50

Crispy Parma ham with fresh asparagus spears, sun blushed tomatoes and shavings of parmesan

6.25

Smoked chicken and sweet red pepper terrine with basil leaf salad and garlic oil

£5.25

Tian of Brixham crab with lemon mayonnaise, dill tuile biscuit and rocket leaves

£6.50

Tian of prawns with pickled cucumber and leaf salad with a balsamic and lemon dressing

£6.25

Smooth chicken liver parfait with red onion marmalade and toasted brioche

£4.75

Caramelised baby onion and goats cheese tartlet with torn leaf salad and herb oil (V)

£4.75

Duo of honeydew and watermelons with strawberries and kiwi fruits (V)

£4.75

Confit of ham hock and tarragon presse with roasted tomato and onion chutney

£5.25

Tartare of smoked salmon with beetroot purée, citrus mayonnaise and a potato and chive salad

£5.75



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**Soups**

**£4.50**

Roasted tomato and basil pesto soup

Cream of cauliflower and local cheddar soup

Leek and potato soup with shavings of stilton

French onion soup with gruyere cheese croutes

Chicken, leek and pearl barley broth

Lightly spiced parsnip and apple soup

Boiled ham and pea soup

Roasted butternut squash soap

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Bisque

Seafood chowder

**£5.50**



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### Main courses

Roasted sirloin of West country beef with sauté wild mushroom and tarragon jus  
£15.50

Rack of herb crusted local lamb with roasted vegetable confit and rosemary jus  
£15.50

Pan fried breasts of creedy carver duck with plum and vanilla compote and raspberry vinegar sauce  
£16.50

Poached supreme of Devon chicken wrapped in Parma ham with caramelised red onion marmalade  
£13.50

Traditional style mixed grill with roasted field mushroom and roasted tomato  
£14.50

Baked breast of chicken with bacon farce with pearl barley and black pudding cassoulet  
£13.50

Tri of local butchers sausages with mash potato and onion gravy  
£11.50

Traditional roast Devon turkey with chestnut farce, cranberry tartlet and natural jus  
£12.50

Roasted loin of West country pork and cider reduction. Served with apple compote and crackling  
£12.50

Roasted tenderloin of pork wrapped in wholegrain mustard and Parma ham with roasted tomato  
and caramelized onion chutney  
£13.95

Traditional roast English rib of beef with Yorkshire pudding and horseradish sauce  
£12.50 Toppo/£14.50 Sirloin

Simply roasted chicken supreme with a choice of sauces:  
Madeira, Mushroom, Wild Mushroom, Roasted tomato and basil, Tarragon and red wine or  
Caramelised baby onion and bacon

£12.50



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### **Main Course Fish**

Baked Scottish salmon with wilted spinach and cheddar cheese gratin  
£12.50

Whole grilled Brixham plaice with lemon and parsley butter  
£12.50

Traditional fish and chips with mushy peas  
£11.50

Poached roule of local sole fillets and smoked salmon mousse with vermouth and chive cream  
£14.50

Pan fried fillet of sea bass with roasted beetroot and roquet salad  
£15.50

poached Scottish salmon with fresh asparagus and hollandaise sauce  
£14.50



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**Intermediate fish courses**

£5.50

Smoked haddock and baby spinach gratinee

Baked Scottish salmon pave on buttered beans with tomato confit

Poached fillet of Brixham plaice with courgette ribbons and a white wine cream sauce

Seafood chowder and dill croutes

Seared scallops with pancetta risotto and red wine reduction

£8.00

**Sorbets**

Lemon

Blackcurrant

Mango

Orange

Passion fruit

Champagne with Kir royal syrup



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### Desserts

£4.75

Warm apple and cinnamon crumble with thick Devon custard

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Steamed syrup sponge pudding with thick Devon custard

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Vanilla ice cream filled profiteroles with warm chocolate sauce

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Vanilla crème brûlée with almond tuile biscuit

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Fresh strawberry and vanilla cheesecake with shavings of milk chocolate

£5.00

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Smooth milk chocolate and baileys mousse served in a dark chocolate basket

£5.00

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Selection of local dairy cheeses and accompaniments

£6.00

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Coffee and Home-made fudge

£2.50

### Details for choosing your menu

Please select up to 3 options for each course. For parties of 8 or more we will require a pre order one week in advance. Canapés and coffees can also be added to your set menu choices.