

Sample Dinner Menu

Starters

Cream of Leek and Potato Soup
garlic & herb croutons

Ham Hock Terrine
with crusty bread, homemade
piccalilli and balsamic dressing

Smoked Peppered Mackerel
on a bed of crisp leaves dressed with
lemon chive mayonnaise

Pan Fried Chicken Livers
sautéed in garlic & rosemary

Smoked Salmon and Prawn Tian
caper crème fraîche, mixed leaves and
poppy seed crisp

Grilled Goats Cheese
with rocket, toasted pine nuts and
roasted cherry tomatoes

Main Courses

Cranberry and Brie Chicken Breast
wrapped in smoke bacon, served with
thyme gravy

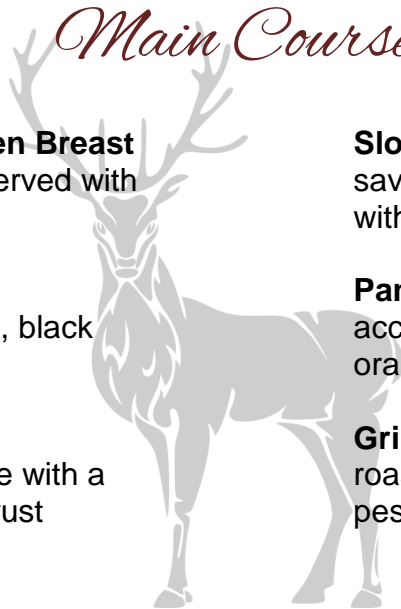
Grilled Fillet of Cod
glazed with sundried tomato, black
olive and caper butter

Mediterranean Vegetables
bound in a rich tomato sauce with a
herb and cheddar cheese crust

Slow Roasted Belly Pork
savoy cabbage & smoked bacon
with Calvados sauce

Pan Fried Duck Breast
accompanied with pak choi and
orange kumquat sauce

Grilled Fillet of Red Snapper
roasted vegetables, walnut & basil
pesto and Parmesan disk



All main courses are served with seasonal vegetables and potato

Grill Section

* un-cooked weights
char-grilled and served with tomato, mushrooms,
chips and beer battered onion rings

12oz* Gammon steak
8oz* Sirloin steak
8oz* Rump steak

**£2.95
**£1.95

Hand Cut Chips

Mixed Salad

Sauces - pepper/blue cheese/Diane

£2.95

£2.95

£2.95

3 Courses - £24.50

Starters - £5.50

Main Courses - £15.95

Desserts £5.50

Guests staying on a dinner inclusive rate may choose from the entire menu. Supplements will be charged where indicated **. As part of the Food Information Regulations Act we provide details of the top 14 EU recognised allergens, please ask for a specially printed menu