

Sample Dinner Menu

Starters

Cream of Broccoli Soup - with crispy croutons

Roasted Mediterranean Tart - balsamic cherry tomatoes and pesto

Smooth Chicken Liver Pâté - red onion marmalade and toasted brioche

Oak Smoked Salmon - lemon caper olive oil dressing and brown bread & butter

Melon and Pineapple Platter - orange caramel kumquat syrup

Smoked Haddock Fishcake - bound with spring onion and served with a sweet chili dip

Main Courses

Braised Aromatic Duck Leg - stir-fry vegetables. Plum, ginger & garlic sauce

Grilled Pork Loin Cutlet - creamy leek and smoked bacon sauce

Steak and Mushroom Pie - rich red wine and mushroom sauce. Topped with a puff pastry lid

Poached Fillet of Cod - white wine, mussel and dill veloute

Penne Pasta Au Gratin - bound in a tomato, mushroom and garden pea sauce

8oz Rump Steak - grilled tomato, mushroom, chips and beer battered onion rings (£2.95 supplement)

8oz Sirloin Steak - grilled tomato, mushroom, chips and beer battered onion rings (£3.95 supplement)

12oz Gammon Steak - grilled tomato, mushroom, chips and beer battered onion rings

all main courses served with a selection of seasonal vegetables and potato dish of the day unless otherwise stated

Desserts

Honeycomb Charlotte - with forest berries

Profiteroles - filled with sweet cream laced with butterscotch sauce

Tangy Lemon Tart - strawberry and rum compote

Rich dark Chocolate Torte - white chocolate and mint infused sauce

Fresh Fruit salad - served with pouring cream

Cheese & Biscuits - fruit chutney, celery, grapes and savoury biscuits (£2.95 supplement)

Starters - £5.50

3-courses - £24.50
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