

Sample Table D'hote Dinner Menu

£24.00 per person incl. VAT
Chef de cuisine Mr. Alan Reeves

Tomato Soup

*Fan of Chanterais Melon
With Fresh Fruit & Passionfruit Syrup*

*Pan-Fried Fishcake
With White Wine & Dill Sauce*

*Smooth Chicken Liver Parfait with Toasted Brioche
Apple & Ale Chutney*



*Duo of Beef; Roast Topside & Braised Shin
With Yorkshire Pudding, Beef & Onion Gravy*

*Roast Rump of Lamb
With Apricot Stuffing & Red Wine Jus*

*Grilled Cod Fillet
With King Prawns, Leek, Asparagus White Wine Sauce*

*Spinach & Goats Cheese Tart
With Toasted Pine Nuts & Balsamic Dressing*



Date & Walnut Pudding with Butterscotch Sauce & Clotted Cream Ice Cream

Orange & Cointreau Panna Cotta with Caramel Syrup & Almond Shortbread

Baked Lemon Cheesecake with Raspberry Cream & Coulis

Chef's Selection of Cheese & Biscuits



*Freshly Brewed Coffee with Chocolates
£1.00 supplement for Latte, Cappuccino, Macchiato, Americano or
£0.50 supplement for an Espresso*