

Friday and Saturday Evenings

A La Carte Restaurant

Sample Menu

Moules Marinieres

Grilled goats cheese with chilli jam toasted bread

Smoked haddock fillet on a bed of plum tomatoes and topped with crispy savoy cabbage

8oz fillet Steak, pan fried to your liking, topped with garlic boursin cheese and grilled until lightly golden

Seared Sea Bass fillet served on a bed of Mediterranean roasted vegetables

Avocado, Cherry tomato and Mozzarella filo tart

(All served with a selection of seasonal vegetables and potatoes)

Rich Chocolate Fondant

Warm brandy flavoured apricot halves served with thick cream

Vanilla crème brulee and homemade shortbread biscuits

Coffee and Mints

Sunday Lunch Carvery Menu

Starters

Homemade Soup of the Day served with rustic bread

Chef's Pâté served with walnut bread and chutney

Warm Black Pudding and Bacon Salad served with an apple sauce

Main

Carvery

A choice of 2 meats served
with a large selection of vegetables and potatoes

Sweets

Choose from a selection of Homemade Desserts

1 course -

2 courses -

3 courses -

Coffee/Mints -

Vegetarians or special dietary requirements can be catered for upon request prior to arrival