



Table d'hote Menu

Starters

Sourdough bruschetta, tomato, basil, olive oil, yeast flakes, balsamic dressing

Grilled goats' cheese with onion marmalade, beetroot, and walnut salad with Pesto dressing

Baked mushroom in a garlic cream sauce glazed with parmesan cheese and topped with herb bread (V)

Cocktail of melon and soft fruits topped with a mint syrup and green apple sorbet (v) (vegan)

Soup of the day served with granary bread

Main Courses

Beef bourguignon in a red wine sauce, garnished with shallots, lardons of bacon and creamed mashed potato

Oven roasted chicken breast with pancetta and a brandy and peppercorn cream

Fillet of seabass and king prawns topped with a chive cream sauce

Vegetable fajitas – with Guacamole, lemon mayonnaise, chilli salsa grated cheese, a side salad and tortilla wraps (V)

Strips of pork fillet in a stroganoff sauce served with boiled rice

Roast breast of Gressingham duck with a lavender honey glaze, wilted spinach, and dauphinoise potatoes
(£4.00 supplement)

All the above dishes are served with market vegetables, new boiled potatoes or French fries unless otherwise stated.

Desserts

Milk chocolate and raspberry torte with berry puree and sorbet

Individual baked Alaska with berry coulis

Fresh fruit salad soaked in lime and bay syrup

Raspberry ripple sundae with fresh raspberries and coulis

Cheese selection – Scottish cheddar, brie and stilton with grapes, celery, and water biscuits
(£3.00 Supplement)

Filter Coffee and Mints

2 courses £19.50
add on a 3rd course for £5.50

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff