

Table D' Hote Menu

Chefs Soup of the Day with warm Crusty Bread (v)

Smooth Chicken Liver Pate with Fruit Chutney & Melba Toast

Breaded Brie with Cranberry and Apple Compote with a tossed Leaves (v)

Pearls of Melon served with Fruit Compote and Fruit Coulis (v)

Pan Fried Garlic & Creamed Mushrooms served in a warm Pastry Case (v)

Salad of Rocket, Walnuts, Feta Cheese & Sun Blushed Tomatoes with a Basil Crostini (v)

Supreme of Salmon with Vegetable Tagliatelli, New Potatoes & Chive Butter

Baked Chicken Supreme with Pont Neuf Potatoes, Sautéed Spinach & Dolce Latte sauce

Leek & Mushroom Crumble with Gruyere Cheese and Buttered Asparagus (v)

Smoked Haddock with Mustard Mash, Pea Puree and Cheese sauce

Pan Fried Ribeye Steak with Traditional Garnish and Peppercorn sauce

Loin of Pork served with Baked Apple, Bubble & Squeak and Madeira sauce

Selection of Desserts Available