

Seasons

TABLE D'HOTE SAMPLE DINNER MENU

STARTERS

Cream of Tomato Soup Baked Bread Roll	£5.25	Blood Orange Panna Cotta Mixed berry compote	£5.50
Prawn Cocktail Prawns, Marie Rose sauce, shredded lettuce, cucumber, malted brown bread	£6.95	Caesar Salad Mixed lettuce, parmesan cheese, croutons, free range egg, Caesar dressing	£5.95
Chicken Liver Pate Mini brioche loaf, cumberland sauce	£5.95	Deep Fried Crispy Calamari Wasabi mayonnaise, julienne of vegetables	£5.95

MAINS

Pan Fried Chicken Supreme Fondant potato, light chicken jus			£13.75
Roast Silverside of British Beef Horseradish sauce & Yorkshire pudding			£13.75
Slow Roasted Saddle of Venison Sticky red cabbage, rich red berry jus			£16.50
Pan Fried Barbary Duck Breast Caramelised orange, orange and Cointreau jus			£16.50
Pan Fried Salmon Supreme White wine, prawn & dill cream			£16.50
Baked Fillet of Hake With a white bean & chorizo ragout			£14.50
Chargrilled 8oz Sirloin Steak Ale battered onion rings, roasted tomato, grilled field mushroom, chips, peppercorn sauce			£17.95 (£2.95 supplement)
Chargrilled Chicken and Bacon			£13.75
Caesar Salad Mixed lettuce, parmesan cheese, croutons, free range egg, Caesar dressing			£13.75
Mushroom Ravioli Mushroom garlic cream, toasted garlic bread, rocket & parmesan salad			£12.50
Chickpea and Spinach Curry Served with boiled rice			£13.50

DESSERTS

Vanilla Cheesecake Strawberry ice cream	£6.50	Fresh Fruit Plate A selection of mixed fruit, lemon sorbet	£6.50
Award Winning 'Yarde Farm' Ice Cream 3 scoops of either vanilla, chocolate or strawberry	£5.75	Chocolate Fudge Cake Vanilla ice cream	£6.50
Lemon and Passionfruit Posset Fruit compote	£6.50	Cheese and Biscuits Brie, Cheddar, Stilton, celery, grapes, onion pickle	£7.50

Please inform us of any food allergies or special dietary requirements. Vegetarian and Vegan Menu available on request.

Guests staying on Dinner, Bed and Breakfast can choose anything from the menu inclusively.