



## PARK FAVOURITES

### COD & CHIPS 1515 kcal **G E F S U**

Doom Bar battered cod, homemade tartare sauce,  
chunky chips, peas

### MAC & CHEESE 860 kcal **G D S U M**

Topped with toasted breadcrumbs, side salad

### CHICKEN & BACON CAESAR SALAD 690 kcal **G E D S S U**

Baby gem lettuce, poached egg, herb croutons,  
Caesar dressing

### PAN FRIED LAMB SIRLOIN 1133 kcal **G S U C D**

Baby garlic and thyme fondant potato, wilted spinach,  
poached baby pear, red wine glaze, celeriac puree

(£9.95 supplement)

## 'SEASONS' GRILLS & BURGERS

### 'SEASONS' BEEF BURGER 935 kcal **G E D M S S U**

Bacon, mature cheese, tomato relish,  
toasted brioche bun and skinny fries

### 'SEASONS' CHICKEN BURGER 808 kcal **G E D P N S U**

Grilled chicken breast, jerk spiced mayo, tomato relish,  
toasted brioche bun and skinny fries

### 'SEASONS' VEGAN BURGER 920 kcal **G D N S U M**

Melted Applewood vegan cheese, burger sauce,  
toasted brioche bun and skinny fries

### 8OZ FILLET STEAK 992 kcal **G S U**

(£9.95 supplement)

### 10OZ SIRLOIN STEAK 1069 kcal **G S U**

(£6.95 supplement)

Chargrilled with tomato, field mushroom, beer battered onion rings  
and chunky chips

Includes a sauce of your choice:

Peppercorn sauce 434 kcal | Diane sauce 455 kcal

Port & thyme sauce 115 kcal | Blue cheese sauce 355 kcal

1 COURSE £21 | 2 COURSES £28 Including Filter Coffee | 3 COURSES £33 Including Filter Coffee

(Supplements apply)

Guests on Dinner Bed & Breakfast or inclusive can enjoy a 3 Course meal including filter coffee unless stated differently on the confirmation

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.

**D** Dairy **G** Gluten **M** Mustard **E** Egg **MO** Molluscs **CR** Crustacean **C** Celery **N** Nuts **F** Fish **SU** Sulphur Dioxide **S** Sesame **SO** Soya **P** Peanuts **L** Lupin  
**GF** Gluten Free **GF?** Can be Gluten Free (please ask) **V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)



## SAMPLE TABLE D'HOTE MENU

### STARTERS

CLASSIC PRAWN COCKTAIL **C E G CR D SO SU**  
Iceberg lettuce, Marie Rose sauce, brown bread & butter

VEGETABLE SOUP **GF?**  
Herb Croutons

HOMEMADE CHICKEN LIVER PATE **G E D SU**  
Toasted crostini, quince jelly, Cumberland sauce

BLOOD ORANGE & PASSIONFRUIT JELLY **VE C E D M N P S SO SU**  
Fruit pearls, berry coulis

HONEY GLAZED PORK BELLY  
Julienne of vegetables, roast carrot puree

BREADED MOZZARELLA **G D E**  
Sweet chilli sauce, mixed leaves

SMOKED SALMON **F SU M**  
Wasabi mayonnaise, pickled radish

SMOKED DUCK BREAST **C M**  
Apricot and ginger gel, micro herb salad

### MAINS

ROAST SILVERSIDE OF BEEF **C G E D M SU**  
Homemade thyme scented Yorkshire pudding, gravy

PAN FRIED VENISON **G D SU**  
Wilted kale, chorizo risotto, Port jus

GRILLED PLAICE **F D**  
Samphire, lime and saffron cream

BRAISED SHOULDER OF LAMB **G SU**  
Rosemary and forest fruit jus, crispy kale,  
Balsamic beetroot fondant

PAN FRIED CHICKEN BREAST **G SU D**  
Truffle mash, mini mushroom pie, smoked garlic cream

ROASTED VEGETABLE & MUSHROOM WELLINGTON **V SU G SO**  
Braised onions, vegetarian gravy, kale

SEASONS HOUSE VEGETABLES  
Roast Potatoes | Parmesan & Chive New Potatoes,  
Baton Carrots | Savoy Cabbage | Cauliflower Cheese **S U D G M**

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