



The “a la carte” Menu

Chef's Speciality Soup
Smoked Salmon, Mint & Cucumber Salsa
Twice Baked Cheese Soufflé
Chicken Liver Pate, Melba Toast, Fruit Chutney
Smoked Bacon, Parmesan & Roquette Salad

Breast of Chicken, Fondant Potato, Wild Mushroom Cream
Fillet of Cod, Herb Crust, Seafood Chowder
Roast Beef, Yorkshire Pudding
Rump of Lamb, Potato Gratin, Rosemary Jus
Stuffed Pork Loin, Mustard Potato Puree, Sage Jus

“All Main courses are served with a selection of Fresh Vegetables”

Vanilla Crème Brulee, Shortbread
Glazed Citrus Tart, Fruit Salsa
Dark Chocolate Mousse, Raspberry Compote
Champagne & Strawberry Cheesecake, Mint Syrup
Selection of Cheese & Biscuits