



Sample Dinner Menu

Cream of Wild Mushroom Soup

A Watercress, Spinach and Smoked Chicken Salad with Croutons and Lemon Dressing

Smoked Salmon and Prawn Salad with a Dill Vinaigrette

A Trio of Melon, Strawberries and Pineapple

Roast Leg of Lamb with Mint Sauce

Tender Braised Beef Chasseur (Cooked in Red Wine, Mushroom and Onion)

A Mildly Spiced Chicken Korma with Rice and Poppadom

Grilled Fillet of Seabass on a Bed of Baby Ratatouille

Red Pepper and Pesto Filo Tart (V)

Iman Biyaldi (A Middle Eastern Baked Aubergine Dish) (V)

Roast and Boulangère Potatoes

Steamed Broccoli

Puree of Root Vegetables

Garden Peas

Chocolate Bavaois

Syrup Sponge Pudding

Crème Brûlée

Cream Filled Profiteroles with Toffee Sauce

Mandarin Sundae

A Selection of Ice Creams and Sorbets

A Platter of Cheese with Biscuits, Celery and Grapes

With a Glass of Port – Ruby Port is £3.15, Late Bottled Vintage is £3.80

Coffee and Chocolate Mints

Why not complete your meal with a Liqueur? Found on page 5 of our Wine List

£37.00

Starter £8.00, Main Course £16.75, Dessert £7.00, Cheese and Biscuits £9.00, Coffee £3.50

Please note the package price of £37.00 is only available in the restaurant

*Yarde Valley Ice Creams – Honeycomb, Chocolate, Toffee Fudge, Vanilla, Mint
Sorbets – Lemon, and Raspberry*

Allergens:

**Please contact a member of the restaurant team for any information on allergens contained in the food
GF – Gluten Free, V – Vegetarian. Gluten Free Gravy available on request
All Items Subject to Availability.**