

DINNER INCLUSIVE TABLE D'HOTE MENU

Guests on dinner inclusive terms may dine at no extra cost
from the menu below

STARTERS - £9

TRADITIONAL PRAWN COCKTAIL
Iceberg Lettuce and Marie Rose Sauce

PRESSED DEVON CHICKEN AND ASPARAGUS TERRINE
Tomato Relish and Home Made Bread

BEEF CONSOMME

GREEN PEA AND HAM SOUP

INTERMEDIATE COURSE - £5

GRILLET FILLET OF PLAICE
White Wine and Parsley Veloute

PASSION FRUIT SORBET

MAIN COURSE - £18

ROAST PRIME SIRLOIN OF BEEF
Homemade Horseradish Cream Sauce and Yorkshire Pudding

SAUTEED SUPREME OF CHICKEN
Forest Mushroom and Thyme Sauce

PAN ROASTED LAMB RUMP
Fricassee of Puy Lentils and a Rosemary Jus

GRILLED SCOTTISH SALMON
Lemon and Dill Butter Sauce

CAPONATA OF VEGETABLES
Baked Goats Cheese and Basil Pesto

ACCOMPANIMENTS

Broccoli Polonaise, Glazed Sliced Carrots, Cabbage Paysanne,
Rissolees Potatoes, Duchesse Potatoes

DESSERTS - £9

STICKY TOFFEE PUDDING SERVED WITH CUSTARD

TONKA BEAN CRÈME BRULEE

FRESH FRUIT SALAD WITH CLOTTED CREAM

WHITE BAILEYS AND CHOCOLATE TORTE

LEMON CHEESECAKE

LOCAL YARD FARM ICE CREAMS AND SORBETS

SELECTION OF ENGLISH AND CONTINENTAL CHEESES
Biscuits and Celery

AFTER DINNER COFFEE AND MINTS - £3.75

Individually priced - inclusive of 20% VAT
Please inform of us of any food allergies or special dietary requirements