

Conservatory

Sample Table d'Hôte Dinner Menu

Tian of handpicked local Crab with Smoked Salmon Rosette
guacamole and Marie Rose sauce

Calamari, Chorizo Sausage, Balsamic Glaze

Pâté de Champagne, home-made Chutney, toasted Brioche

Duck Spring Roll, Hoi Sin Sauce

Fennel, Avocado and Citrus Salad, Honey Lime Dressing (V)

Home-made Soup of the Day (V)

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Grilled Aged Irish Sirloin Steak, Spanish fried Onions
air-dried plum tomatoes, cracked pepper, red wine jus with chunky chips

Creamy Venison and Chestnut Mushroom Stew, Cranberry Pear and Spatzle

Chicken "Saltimbocca" with Saffron Risotto

Pan-fried Fillet of Plaice "Breton"
creamy mushroom and prawn sauce, crushed potato

"Fritto Misto" local battered Pollock, Scampi and King Prawns
French fries, chunky tartar sauce

Savoury Pancake filled with Wild Mushrooms and Spinach
gratinated with smoked local cheese

Puy Lentil Vegan Style Shepherd's Pie (V)

All Main Courses served with a selection of Vegetables

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Baked Alaska, marinated Black Forest Fruits

Milk Chocolate and Nougat Mousse with Hazelnut Tuille

Blueberry Cheesecake (V)

Selection of Local, British and Continental Cheese

---ooOoo---

Lavazza Cafeteria Coffee and Home-made Cookies

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2 courses including coffee £19.50 | 3 courses including coffee £24.00

V - denotes vegan dishes

If you have any special dietary requirement or food allergies please let us know at the time of ordering.