



CONSERVATORY

RESTAURANT

Saturday 25th July Table d'hôte Menu

Grilled Courgette Salad

with crumbled feta and pomegranate dressing

Charentais Melon, Pear and Prosciutto Salad

Cumberland sauce

Hand-picked local Crab

avocado, sesame filo wafers, sun blushed tomato dip (may contain shell)

Deep-fried Parmesan coated Lemon Sole Goujons

chunky tartar sauce

Chilled Gazpacho Soup



Grilled Medallions of Beef

Diane sauce and pepper sauce, hand-cut chips

"Pink-cooked" Barbary Duck Breast

tangy orange and redcurrant sauce, Pommies Williams

Grilled Marinated Lamb Skewer

braised vegetable rice, tzatziki sauce

Pan-fried Medley of Local Fish (Seabass, Pollock, Skate)

light prawn sauce, lobster risotto

Thyme, Lemon and Cracked Pepper roasted Monkfish

crushed potato, honey flavoured vierge sauce

Aubergine and Puy Lentil Moussaka

Smoked Salmon and Prawn Salad

Selection of Vegetables



Warm Spotted Dick Pudding

custard

Chocolate Fondue

strawberries and marshmallows

Exotic Fruit Salad

home-made mango and Coconut Sorbet

Selection of Cheese



Coffee and home-baked Chocolate Cookies

Two Courses £22.50

Three Courses £25.50

If you have any special dietary requirements or food allergies, please let us know