
DINNER

Duo of Salmon

poached and smoked salmon, parsley dressing

Chicken and Bacon Terrine

peas shoots, celery and grape chutney

Salt Baked Beetroot with Feta

drizzled with rapeseed oil

Home-Made Soup of the Day

home-baked bread

Pan Fried Chicken Breast

mashed potato, sauteed greens, leek and chicken gravy

Slow Braised Lamb Shoulder

sauteed potatoes, seasonal greens, roast pan gravy

Tranche of Salmon

crushed new potatoes, pak choi, beurre noisette jus

Sundried Tomato and Pea Risotto

rocket ands parmesan salad

Chocolate Fondant

after eight ice cream, chocolate sauce

Lemon Cheesecake

raspberry coulis, vanilla ice cream

Crème Brûlée

shortbread biscuit

Assorted Cheeses

biscuits, celery, grapes

Tea or Coffee and Home-Made Sweets

3 COURSE DINNER £34.00

2 COURSE DINNER £22.50

ALL FACILITIES ARE OPEN TO NON-RESIDENTS