
DINNER

Marinated Beetroot

grilled goats cheese

Chicken Satay with Peanut Sauce

timbale of rice

Smoked Haddock and Salmon Terrine

watercress sauce

Home-Made Soup of the Day

home-baked bread

Pan Fried Duck Breast

fondant potatoes, green beans, orange and cointreau sauce

Higginson's Sirloin Steak

chunky chips, tomato, mushrooms, peppercorn sauce

Seared Fillet of Seabass

seasonal greens, new potatoes, tomato concasse, chives

Roast Chestnut and Herb Pasta

parmesan tuile, pea shoots

Banoffee Mess

chantilly cream, toffee sauce, chocolate crumb

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Berry Mousse

raspberry sauce, meringue

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