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# DINNER

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## **Duck and Orange Terrine**

*melba toast, cumberland sauce*

## **Tomato and Buffalo Mozzarella Salad**

*basil leaves and rape seed oils*

## **Smoked Haddock Kedgeree**

*curried risotto rice, pea shoots, poached egg*

## **Home-Made Soup of the Day**

*home-baked bread*

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## **Seared Lamb Cannon**

*fondant potatoes, seasonal greens, roast pan gravy*

## **Pan Fried Pork Fillet**

*anna potatoes, green beans, sage and white wine sauce*

## **Baked Cod Loin**

*bacon and mint broth, roasted cherry tomato*

## **Wild Mushroom and Rocket Salad**

*with brie*

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## **Vanilla Panna Cotta**

*pistachio crumb, raspberry coulis*

## **Bread and Butter Pudding**

*orange syrup, vanilla ice cream*

## **Rich Chocolate Tart**

*salted caramel sauce, vanilla ice cream*

## **Assorted Cheeses**

*biscuits, celery, grapes*

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## **Tea or Coffee and Home-Made Sweets**

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**3 COURSE DINNER £34.00**

**2 COURSE DINNER £22.50**

*ALL FACILITIES ARE OPEN TO NON-RESIDENTS*