

THE TABLE D HÔTE MENU

THREE COURSES FOR £20 PER PERSON

SOUP OF THE DAY

With a freshly baked bread roll

CHICKEN WONTON

With an Asian salad and sweet chilli sauce

WILD MUSHROOM & TARAGON BRUSHETTA (V) (VG)

Served on a ciabatta croute

FETA & SPINACH TART (GF)

Pine nut & tomato dressing

SMOKED SALMON (GF)

With fennel, clementine salad and a citrus dressing

PEPPERED 6OZ RUMP STEAK

Cooked to your liking, served with peppercorn sauce and fries

CHICKEN & MUSHROOM ROULADE (GF)

Served with spinach mash and carrot pearls

PAN FRIED SEABASS FILLET (GF)

Served on a bed of ratatouille with basil dressing

LAMB CHOPS (GF)

With salsa verdi and lemon rice

CHICKPEA CURRY (V) (VG)

Served with rice and naan bread

PLUM & APPLE CRUMBLE

With custard

VANILLA CRÈME BRULEE

With a raspberry shortbread

MINT DARK CHOCOLATE TART

With white chocolate ice cream

LEMON SPONGE

With lemon curd and vanilla ice cream

FRUIT SALAD

SELECTION OF ICE CREAMS & SORBETS

SELECTION OF CHEESES (£3.50 supplement)