

Dinner Menu

Chef's Homemade Soup of The Day

Poached Pear, Dried Cranberries, Walnuts and Roquefort Dressing

Sweet Melon with Air Dried Ham and Raspberry Dressing

Smoked Salmon with Fennel and Red Onion Salad and Vietnamese Dressing

Crumbed Welsh Goats Cheese, Beetroot Salad and Sauce Vierge



Free Range Chicken Breast,
Basil Mousse and Chargrilled Vegetables, Crispy Polenta and Basil Jus

Fisherman's Pie topped with Panko Crumbs,
Garden Peas and New Potatoes

Sunburst Tomato & Mozzarella Risotto,
Spinach, Asparagus and Roasted Red Pepper

Grilled Fillet of Plaice,
Sautéed Potatoes, Broccoli, Rich Tomato Sauce and Herb Crust

Sauté of Beef Stroganoff,
Steamed Rice and Gherkins



Warm Apple and Red Berry Crumble with Vanilla Custard

Lemon Posset with Biscotti

Fresh Fruit Salad with Cream

Dark Chocolate Brownie with Caramel Sauce and Vanilla Ice Cream

A Selection of Cheese and Biscuits