

# SAMPLE DINNER MENU

Available from Monday 17th May 2021

£27.50 per person

## WHILST YOU WAIT...

Marinated olives, bread selection with dipping oil

Gl, Su, Mi

## STARTERS

Baby leaf and endive salad, shredded ham, poached egg, shallot vinaigrette

E, Mu, Su

Smoked mackerel pate, pickled celery and cucumber, pitta fingers

Fi, Ce, Gl, Mi, Su

Seared halloumi and watermelon, spelt grain, tomato and mint dressing

Gl, Mi, Su

## MAINS

Breast of chicken with tarragon boudin, savoy cabbage, glazed carrot and baby potato

Gl, Mi

Salmon and tender stem open lasagne, spinach and crayfish sauce

Fi, Cr, Gl, Mi

Ratatouille tart tatin, roast goat's cheese, rocket and balsamic

Gl, Mi, Su

8oz Rib eye steak, grilled mushroom and tomato, hand cut chips and salad garnish, (£8 supplement)

Mi, Su, Mu

Hospitality  
Action

Invisible Chips for Hospitality Action, 0% fat, 100% charity

£1.00

(If you wish to donate more please speak with your server)

## DESSERTS

Sticky toffee cake, caramel ice cream, toffee sauce

Gl, Mi, E

Chocolate tulip, white chocolate mousse, autumn berry compote

Mi, E, So

Baked lemon tart, meringue and raspberry

Gl, Mi, E

Selection of cheeses, wafers and grapes

Mi, Gl, Se

## TO FINISH

Tea, cafetiere coffee and petit four

(Speciality coffees are chargeable)

Celery/Ce Gluten/Gl Crustaceans/Cr Eggs/E Fish/Fi Lupin/Lu Milk/Mi Molluscs/Mo Mustard/Mu Nuts/N Peanuts/P Sesame/Se  
Soya/So Sulphites/Su

\* May contain traces of nuts \*\* May contain traces of nuts & peanuts