

FOUR COURSE DINNER
£15 PER HEAD

RESTAURANT OPEN
6.00 – 8.30 PM
NON RESIDENTS WELCOME

SAMPLE MENU

EGG MAYONNAISE

SERVED WITH HOMEMADE COLESLAW AND A CRISP SALAD GARNISH

CRISPY FILO PRAWNS

SERVED WITH A SWEET CHILLI DIPPING SAUCE AND MIXED SALAD

CREAM OF SWEDE & POTATO SOUP

SERVED WITH CHIVE SIPPETS

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ROAST LOIN OF PORK

SERVED ON A BED OF PARSLEY MASH AND A GRAIN MUSTARD GRAVY

POACHED FILLET OF COD

SERVED WITH A CHEESE AND SPRING ONION SAUCE

VEGETARIAN – MUSHROOM STROGANOFF

SERVED WITH PILAU RICE

A SELECTION OF CRISP SEASONAL SALADS AND COLD ROAST MEATS

CHEF'S SPECIAL – SUPPLEMENT £7.00

CHARGRILLED RIBEYE STEAK

SERVED WITH GRILLED TOMATO, SAUTE MUSHROOMS AND BEER BATTERED ONION RINGS

POMMES NOISETTES ** PEAS FLAMANDE

POMMES NOUVEAU ** BUTTERED GREEN BEANS

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SWEETS FROM THE TROLLEY

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FRESHLY GROUND COFFEE

All sauces can be served separately. **No gm foods or products are used in this hotel**

*We cannot guarantee that our dishes do not contain nuts, nut derivatives or any other potential allergen
For those with special dietary requirements or allergies please ask a team member for further assistance*