

## DINNER MENU

All our dishes are cooked to order

Some dishes may contain nuts.

(V) denotes a vegetarian dish

If you have any allergies please let us know when we take your order.

*Guests on dinner, bed and breakfast have a £26.00 allowance for dinner*

## STARTERS

Platter of melon with fresh pineapple,  
strawberries and Malibu liqueur(v) £5.75

Chef's homemade soup  
with crispy croutons (v) £4.95

Tian of smoked chicken with yoghurt,  
garlic and mint on a rocket salad £5.95

Avocado, feta cheese and orange salad  
with warm mixed nuts(v) £5.95

Hot king prawns with Chorizo sausage  
and chilli dressing £7.50

Quenelle of smooth chicken liver and brandy parfait  
wrapped in parma ham with homemade plum chutney £6.75

Poached cod and crab tartlet  
on a red chard salad £6.95

Ramekin filled with mackerel  
on a lemon and chive dip £6.25

Flat cap mushrooms  
topped with stilton and breadcrumbs in a cream glaze(v)  
£5.95

## MAIN COURSES

Grilled lamb cutlets

with a garlic and rosemary mash in a red wine jus £15.95

Pan-fried duck breast

on a bed of onion marmalade with a cherry and cassis sauce £15.95

Fillet of sea bream with saffron and white wine  
topped with a tomato and fennel julienne £15.50

Stuffed pepper with savoury rice  
and a goats cheese glaze (v) £14.95

Poached scampi tails

in a Madeira cream sauce on a bed of rice £15.75

Flat mushroom and aubergine gateau  
with a tomato and basil sauce(v) £14.95

Rib eye steak £18.50

Prime Fillet steak £21.95

with onion rings, mushrooms tomatoes and hand cut chips, or,  
mushroom and stilton sauce

Baked trout fillet with a lemon butter and herb crumble £15.25

Escalope of pork fillet

on a caper white wine and cream sauce £15.50

Butter roasted chicken

on a bed of spinach with a wild mushroom and port wine jus £15.50

Sauté calves liver in a lemon and thyme butter £15.50

Red onion, grape, asparagus, tomato, honey garlic tart  
with a blue cheese herb crumble(v) £14.95