MENU

STARTERS

Assiette of Melon (V)
Refreshing fanned honeydew melon slices and cantaloupe balls in a pool of raspberry coulis

Smoked Applewood Cheese and Pear Chutney Tart (V)
A flaky pastry tart filled with pear and rosemary chutney, topped with smoked Applewood cheese

Rich Tomato and Basil Soup (V)
A traditional classic soup served with a warm petit pain bread roll

MAIN COURSES

Creamy Chicken and Leeks
Pan-fried chicken breast served with creamy leeks and tarragon

Lemon and Herb Baked Cod
Fillet of cod with a lemon and herb crust infused with lemon butter

[redacted]

Accompanied with sauté and buttered new potatoes, green beans and Mexican style sweetcorn

Quorn Chilli (V)
Served with rice and garlic bread

[redacted]

DESSERTS

Fruit Crumble
Baked layers of fruit topped with crumble served warm with ice cream or custard

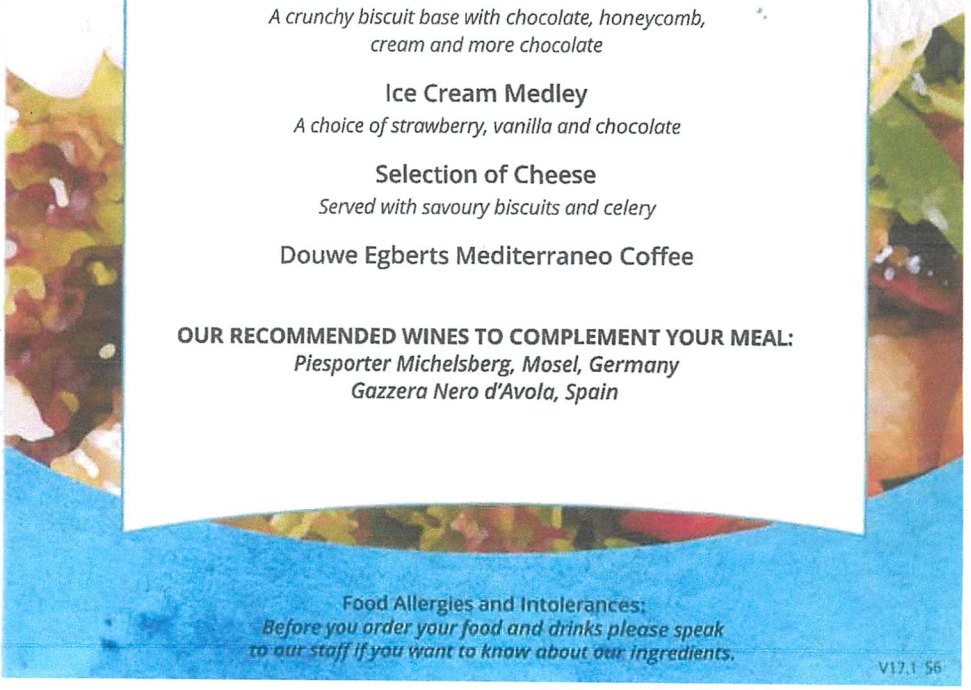
White Chocolate and Honeycomb Cheesecake
A crunchy biscuit base with chocolate, honeycomb, cream and more chocolate

Ice Cream Medley
A choice of strawberry, vanilla and chocolate

Selection of Cheese
Served with savoury biscuits and celery

Douwe Egberts Mediterraneo Coffee

OUR RECOMMENDED WINES TO COMPLEMENT YOUR MEAL:
Piesporter Michelsberg, Mosel, Germany
Gazzera Nero d'Avola, Spain



Food Allergies and Intolerances:
Before you order your food and drinks please speak to our staff if you want to know about our ingredients.

V17.1 56