

SAMPLE DINNER MENU

STARTERS

Asparagus and Almond Soup (GF) (V)

Smoked Trout (GF)
Citrus Mayonnaise & Dressed Leaves

Ardennes Pate (GF)
*Tomato Chutney, Salted Crostini**

Duo of Melon, Watermelon and Cantaloupe (GF) (V)
Fruit Coulis

MAIN COURSE

Slow Braised Beef Bourguignon, New Potatoes (GF)
Mushrooms, Baby Onions, Red Wine Sauce

Grilled Fillet of Haddock, New Potatoes (GF)
Carrots, Samphire, Caper and Almond Butter

Griddled Chicken Breast, Crispy Pancetta (GF)
Sautéed Potatoes, Garlic Popcorn, Dijon Mustard Sauce, Wilted Spinach

Spinach and Ricotta Tortellini (V)
Sugar Snap Peas, White Wine, Tomato Cream Sauce

Queens Platter
Selection of Cold Cuts, Pork Pie*, Boiled Egg, Cheeses, Pickled Onion
Cos Lettuce, Apple Chutney, Crusty Roll*

DESSERT

Jam Sponge Pudding
Vanilla Sauce

Blueberry Creme Brulee (GF)

Popping Candy Bellini Cheesecake (GF)
Fruit Coulis

Fresh Fruit Salad (GF)
Pouring or Clotted Cream

Selection of Cheese and Biscuits* (Cheddar, Brie, Stilton) (GF)
Celery, Grapes and Red Onion Marmalade

Selection of Ice Creams with Cafe Curls*
Classic Clotted Cream Vanilla, Strawberry, Chocolate, Rum and Raisin, Salted Caramel, Honeycomb

TEA, COFFEE & AFTER DINNER MINTS

Please inform your waitress/waiter of any allergies. Please note most sauces may be served seperately.

**Denotes without this the dish is Gluten Free*