



## DINNER MENU

Leek and potato soup drizzled with cream and a swirl of olive oil

Deep fried brie, coated in a light panko crumb with a redcurrant, orange and port wine sauce

Green bean, new potato, tomato and black olive salad in a Dijon mustard vinaigrette topped with a soft-boiled egg dusted with smoked paprika

---

Pan fried chicken supreme, finished in the oven and topped with a tarragon and mushroom white wine cream reduction

Goan prawn curry – a lightly spiced coconut milk-based curry sauce with lightly poached prawns, served with braised rice

Beef bourguignon – diced beef, marinated in red wine, lightly stewed and topped with bacon, mushrooms and button onions with a heart shaped crouton

Vegan sweet potato, mushroom and cranberry wellington, baked until golden brown, with a rich red wine vegetarian gravy

Vegetables of the day and buttery puree potatoes

---

French apple tart – a sweet pastry case filled with mashed apples, topped with a neat spiral of thinly sliced apples, baked and glazed with an apricot jam glaze, served chilled with a quenelle of clotted cream

Steamed syrup sponge – a light and fluffy sponge, steamed and topped with golden syrup, served with a vanilla custard

Eton mess – crumbled homemade crunchy and chewy meringue, raspberry coulis, fresh raspberries and cream, all combined and served with a dusting of freeze-dried raspberries

**£17.00 per person**

Tea, cappuccino, latte or espresso £1.75

If you have a food allergy or intolerance please speak to the Restaurant Manager. Prices include VAT.