

To Start

Roasted Red Pepper & Tomato Soup

served with Garlic Croutons

£5.75

Fanned Honey Dew Melon

with Berry Coulis

£5.25

Warm Goats Cheese & Cherry Tomato in Puff Pastry

with Rocket and Balsamic Reduction

£5.75

Salmon Terrine on a Bed of Mixed Leaves

with a Lemon Snail

£6.00

Duck Liver Pate

with Toasted Ciabatta and Onion Marmalade

£5.75

To Follow

Rack of Lamb on a Bed of Sauté Potatoes

with Red Wine Minted Jus

£16.50

Pan Fried Fillet of Red Mullet on a Herb Rosti

with Lemon Hollandaise

£15.75

Oven Roasted Chicken Breast on a Bed of Mediterranean Vegetable Cous Cous

With Cajun Spiced Tomato Sauce

£14.75

Roast Fillet of Pork

with Dauphinoise Potatoes and Apple & Cider reduction

£16.75

Spring Vegetable Lasagna

£9.50

All main courses served with spring vegetables & potatoes unless specified

To Finish

Tropical Fruit Stack

with Citrus Sorbet

£5.95

Gooseberry Fool

with Tuille Biscuit

£5.50

Lemon Posset

with Homemade Shortbread

£5.75

Sticky Toffee Pudding

with Butterscotch Sauce

£5.50

Cheese Plate

with Quince Jelly Celery Sticks and Fig Chutney

£7.00

(£1.25 supplement for guests staying on inclusive rate)

Liqueur Coffees

Irish Coffee

Jameson Irish Whisky

£3.70

Calypso Coffee

Kahlua

£3.50

Terry's Orange Coffee

Grand Marnier

£3.50

After Eight Coffee

Crème De Menthe

£3.50

Mardi Gras Coffee

Southern Comfort

£3.20

Baileys Latte

Baileys

£4.15

All liquor coffees are served with fresh coffee, 25ml Spirit of your choice and topped with cream