

## To Start

*Cream of leek & potato soup*

£5.25

*Duck and orange pate  
with onion marmalade and melba toast*

£5.50

*Classic prawn cocktail  
served with buttered brown bread*

£5.50

*Pan fried Pigeon breast  
on a bed of puy lentils and crispy Pancetta*

£5.95

*Sautéed wild mushroom ragout  
On toasted brioche & fried egg*

£5.25

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## To Follow

*8oz beef fillet*

*topped with a gratin of wild mushroom, served with a pink peppercorn sauce*

£17.50

*(£1.25 supplement for guests staying on inclusive rate)*

*Honey & Thyme glazed chicken*

*served with dauphinoise potato & red wine jus*

£14.75

*Pan fried fillet of Red Mullet*

*served on a bed of sauté new potato, green beans and pan juices*

£16.00

*Pork stroganoff*

*with a choice of either rice or mash potato*

£12.50

*Egg noodle & Mediterranean vegetable stir fry*

£9.95

*All mains served with a selection  
of seasonal winter vegetables*

## To Finish

*Apple & rhubarb crumble  
with warm custard  
£4.95*

*Mango & passion fruit parfait  
served with seasonal berries & fruit compote  
£5.25*

*Chocolate mousse  
with whipped cream  
£5.25*

*Strawberry pavlova  
£5.50*

*Fine English Cheeses  
With Fig chutney & celery  
£7.25*

*(£1.50 supplement for guests staying on inclusive rate)*

*Freshly brewed coffee & chocolates  
£2.25*

*Liqueur Coffees  
Irish Coffee - Jameson Irish Whisky  
£4.75*

*Calypso Coffee - Tia Maria  
£4.00*

*French Coffee - Grand Marnier  
£4.00*

*After Eight Coffee - Crème De Menthe  
£4.00*

*Mardi Gras Coffee - Southern Comfort  
£4.10*

*Cream Coffee - Baileys  
£4.70*