

## **Starters**

### **Chefs Seafood Bisque**

£5.25

### **Chinese Style Dim-Sum**

Soy dipping sauce, shredded garnish

£5.50

### **Caramlised Red Onion & Goats Cheese Tartlet**

Rocket Leaves, Balsamic reduction

£5.75

### **Braised Ox Tongue**

Fresh baked crepe, sherry jus

£5.75

### **Crispy Camembert**

Cranberry sauce, melba toast

£5.50

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## **Main Courses**

### **Wild Boar Steak**

Brandy & peppercorn sauce, crispy julienne leeks  
(£2.95 supplement for guests staying on inclusive rate)

£17.95

### **Pan Fried Duck Breast**

Caramalised orange segments, orange sauce

£14.75

### **Butterfly Red Mullet**

Smoked bacon & capers

£13.25

### **Rack of British Lamb**

Minted mash, lamb & mint jus

£15.50

### **Spinach & Sundried Tomato En Croute**

Provençal sauce

£10.95

All main courses served with winter vegetables & potatoes

## Desserts

**Chef's Winterberry Cheesecake**  
£5.75

**Apple & Sultana Crepe Stack**  
Cinnamon Cream  
£5.50

**Whole Baked Banana**  
Pistachio ice cream  
£5.50

**Chocolate Chestnut Mousse**  
£5.25

**English & Continental Cheese Plate**  
£6.00

## Liqueur Coffees

**Irish Coffee**  
Jameson Irish Whisky  
£3.70

**After Eight Coffee**  
Crème De Menthe  
£3.50

**Calypso Coffee**  
Kahlua  
£3.50

**Mardi Gras Coffee**  
Southern Comfort  
£3.20

**Terry's Orange Coffee**  
Grand Marnier  
£3.50

**Baileys Latte**  
Baileys  
£4.15

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