



Dinner Menu

A Mellow Cream of Vegetable Soup (V & GF)

Smoked and Poached Salmon Terrine on Mixed Leaves

Smoked Chicken, Bacon and Parmesan Salad with Caesar Dressing (GF)

A Platter of Honeydew and Water Melon Steeped in Ginger Syrup (V & GF)

Roast Lemon Chicken Breast (GF) with Traditional Garnish

Duck Breast in Tangy Orange Sauce (GF)

Tender Braised Beef Steak Cooked in Red Wine and Mushrooms (GF)

Herb, Sundried Tomato and Olive Crusted Loin of Cod

Somerset Brie and Beetroot Tart (V)

Beef Tomatoes Filled with Mediterranean Vegetable Cous Cous (V)

Served with

Roast and Sauté Potatoes, Cauliflower Mornay, Buttered Cabbage and Ratatouille

Serve Yourself Cold Buffet

Mandarin Sundae

Fresh Strawberries

New York Style Baked Vanilla Cheesecake with a Forest Fruit Compote

Vanilla Fudge Tart

Bread and Butter Pudding

Luxury Ice Creams-Vanilla, Strawberry, Chocolate, Caramel & Mint Choc Chip

Try them with Clotted Cream

Sorbets – Mandarin, Lemon, Raspberry and Pink Grapefruit

A Selection of Cheese and Biscuits served with Celery and Grapes



Coffee and Mints

£25.00