



Tuesday 29<sup>th</sup> July 2020

Dinner Menu

*French Onion Soup with a Cheese Crouton*  
*Ham Hock and Pea Terrine with Caramelised Red Onion Chutney served with Mixed Leaves*  
*Melon, Pineapple and Strawberry Platter*  
*Prawn Salad with a Mango and Chilli Salsa*

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*Roast Leg of Lamb with Mint Sauce*  
*Breast of Chicken in a Creamy Blue Cheese and Mushroom Sauce*  
*Thick Sliced Loin of Pork topped with Black Pudding and Red Wine Sauce*  
*Herb Crusted Loin of Cod with a Tomato, White Wine and Olive Sauce*

*Vegetable Hot Pie*

*Caramelised Red Onion, Cherry Tomato and Vegan Cheddar Tart*

*Roast and Dauphinoise Potatoes*

*Sliced Carrots*

*Cauliflower Florets*

*Courgettes*

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*Salads to Order*

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*Strawberry Meringue Nest*

*Langstone Sherry Trifle*

*Belgium Chocolate Fondant*

*Vanilla Cream Tart*

*Pear Belle Helene*

*All Desserts are offered with a choice of Clotted Cream, Double Cream or Ice Cream*

*A Selection of Ice Creams and Sorbets – Flavours as Below*

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*A Platter of Cheeses served with Biscuits, Celery and Grapes*

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*Coffee and Chocolate Mints*

£28.00

*GF- Gluten Free, Gluten free gravy available upon request. V - Vegetarian. VE - Vegan*

*All Items Subject to Availability*

*Yarde Valley Ice Creams – Vanilla, Strawberry, Chocolate, Toffee, Honeycomb*

*Sorbets – Lemon and Raspberry*

*Please see a member of the restaurant team for any information on allergens contained in the food*

*Allergens Guide –*

1. Contains Gluten, 2. Contains Crustaceans, 3. Contains Eggs, 4. Contains Fish, 5. Contains Peanuts, 6. Contains Soya Beans,
7. Contains Milk, 8. Contains Nuts, 9. Contains Celery or Celeriac, 10. Contains Mustard, 11. Contains Sesame Seeds,
12. Contains Sulphur Dioxide, 13. Contains Lupin, 14. Contains Mollusk

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