



## *Sample Dinner Menu*

*Cream of Wild Mushroom Soup (V, GF)*

*A Watercress, Spinach and Smoked Chicken Salad with Croutons and Lemon Dressing*

*Smoked Salmon and Prawn Salad with a Dill Vinaigrette (GF)*

*A Trio of Melon, Strawberries and Pineapple*

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*Roast Leg of Lamb (GF) with Mint Sauce*

*Tender Braised Beef Chasseur (Cooked in Red Wine, Mushroom and Onion) (GF)*

*A Mildly Spiced Chicken Korma (GF) with Rice and Poppadom*

*Grilled Fillet of Seabass on a Bed of Baby Ratatouille (GF)*

*Red Pepper and Pesto Filo Tart (V)*

*Iman Biyaldi (A Middle Eastern Baked Aubergine Dish) (V, GF)*

*Roast and Boulangère Potatoes*

*Steamed Broccoli, Puree of Root Vegetables, Garden Peas*

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*Salads to Order*

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*Chocolate Bavaois*

*Syrup Sponge Pudding*

*Crème Brûlée (GF)*

*Cream Filled Profiteroles with Toffee Sauce*

*Mandarin Sundae*

*All Sweets are offered with a choice of Devonshire Clotted Cream, Double Cream or*

*Vanilla Ice Cream*

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

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*A Platter of Cheese with Biscuits, Celery and Grapes*

*With a Glass of Port – Ruby Port is £3.15, Late Bottled Vintage is £3.80*

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*Coffee and Chocolate Mints*

*Why not complete your meal with a Liqueur? Found on page 5 of our Wine List*

**£35.00**

*Starter £8.00, Main Course £16.75, Dessert £7.00, Cheese and Biscuits £9.00, Coffee £3.00*

*Yarde Valley Ice Creams –Honeycomb, Chocolate, Toffee Fudge, Vanilla, Mint*

*Sorbets – Lemon, and Raspberry*

### **Allergens:**

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

**GF – Gluten Free, V – Vegetarian. Gluten Free Gravy available on request**

**All Items Subject to Availability.**