

Dinner Menu

One Course £16.90, Two Courses £21.90 or Three Courses £26.90

Starters

Roasted Autumn root vegetables, apple and chestnut salad finished with leek vinaigrette

Crispy salt and pepper squid with cucumber, spring onion and mint salad and sweet chilli dressing

Chicken liver pate infused with Port and bacon served with golden beetroot jam and ginger bread

Cauliflower and truffle oil soup

Prawn cocktail with crisp lettuce and our signature Marie Rose sauce

King Prawns in garlic butter - £4 extra

King prawns in mild, creamy, curry sauce - £4 extra

Main Courses

Pan fried pork fillet served on a potato rosti topped with red onion chutney and creamy goats cheese pooled in a Madeira wine sauce

Lamb Rump steak and lamb shoulder served with cabbage and puy lentils, minted pea potato croquette and a redcurrant and rosemary sauce

Oven roast chicken breast stuffed with creamy leeks, wrapped in pancetta and served with dauphinoise potatoes and stilton sauce

Pan fried salmon fillet served with dauphinoise potatoes and a creamy mussel sauce

Moroccan spiced five bean tagine served with apricot and coriander couscous

Fillet steak with hand-cut chips, fried onion, tomato & mushrooms - £9.00 extra

Stilton, Diane or Au Poivre sauce - £2.50 extra

All main course dishes are served with a selection of fresh seasonal vegetables

Sweets

Orange flavoured panna cotta served with sweet raspberry compôte and chocolate crumb

Sticky toffee pudding - warm sticky date sponge topped with toffee sauce and vanilla ice cream

Raspberry and vanilla cheesecake set on a sweet biscuit base served with a fruit coulis and honeycomb pieces

Brandy snap basket filled with mint choc chip ice cream

A selection of Cheeses accompanied by chutney, celery, grapes and a selection of biscuits - £2.50 extra

Fresh filter coffee served with mint chocolate crisp - £2.50 extra

Liqueur Coffee

Café de Remy Martin Coffee, Remy Martin VSOP, with cream	£5.60
Café Galliano A rich liqueur coffee with an authentic taste of Italy. Coffee, Galliano, topped with cream	£5.20
Café Cointreau Coffee, Cointreau, with cream	£5.20
Cointreau Choc Hot chocolate flavoured with the bitter-sweet taste of Cointreau	£5.20
Irish Coffee Coffee, Jameson Irish whisky and cream.	£5.20

Please see sweet menu for homemade desserts and cheeseboard

Residents on half board may take the full three courses with coffee

Food Allergies & Intolerances

Before you order your food and drinks please speak to our staff if you have any allergies