

MENU 2017

STARTER

Roast vine tomato & red pepper soup, basil croutons

Classic prawn cocktail

Ham hock and pea terrine, mustard mayonnaise, pickles and toasted sour dough

MAIN COURSE

Oven roasted chicken supreme, olive oil and chive mash, buttered green beans and jus

Slow braised shoulder of lamb, creamed sweet potato, caramelised parsnip and rosemary sauce

Butternut, spinach and ricotta cannelloni and crispy rocket

DESSERT

Sticky toffee pudding, warm butterscotch sauce and vanilla ice cream

Raspberry and white chocolate crème brulee with shortcake biscuit

Name

Name

Starter ----- Starter -----

Main Course ----- Starter -----

Dessert ----- Dessert-----

Rooms

Double

Single

One night

Two nights

Tel no: _____

