**STARTER**

Ham hock and pea terrine, piccalilli, toasted Sourdough

Smoked haddock, cheddar and leek fishcake, Mustard Mayo

Tomato and red pepper soup, Basil crouton

**MAIN**

Pan fried chicken breast, Lyonnaise potatoes, savoy cabbage, tarragon sauce

Pan fried sea bream, shallot and chive potato cake, spinach and lemon butter sauce

Braised featherblade beef, shallot and red wine sauce, horseradish mash, seasonal veg

Baked aubergine parcels with feta and spinach, baby potatoes, grilled courgette red pepper sauce(V)

**DESSERT**

Profiteroles with Chantilly cream warm chocolate sauce

Fresh fruit salad

Baked vanilla cheesecake, fruit compote

Tea / Coffee, chocolate mints

**BOOKING FORM**

**NAME \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ NAME \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**STARTER \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ STARTER \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**MAIN \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ MAIN \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**DESSERT \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ DESSERT \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**ROOMS 1 Night 2 Nights**

**Single Occupancy £69.00 £120.00**

**Double Occupancy £79.00 £140.00**

**Dinner & Dance £38.00**