

Table d'Hôte Menu

Two Courses £10.00

Three courses £15.00

Coffee-Tea with Petits Fours £3.75

~ Starters ~

Potato and Chive Soup

BBQ Chicken Salad served with a Tomato Fondue

Chilled Seasonal Melon served with Soft Fruits and Sorbet

Main Courses

***Chicken wrapped in Pancetta, with Fondant Potato
and Red Wine Jus***

***Char-grilled Salmon Supreme, Mash, Leaf Spinach
& Chive Sauce***

***Arborio Rice Risotto with Tomato and Chive, topped with a
Poached Hens Egg***

Dinner Menu

£30.00 per person

Freshly Made Soup of the Day

Avocado Pear and Prawn Tien

Mixed Salad with Sautéed Chorizo Sausage and Croutons

Chilled Seasonal Melon with Soft Fruits and Sorbet

Chicken and Green Pepper Corn Terrine with Toasted Brioche



***Char Grilled Scottish Salmon Supreme served on a Bed of Mash
Potato with Leaf Spinach and a Chive Butter Sauce***

***Roast Poussin filled with a Sage and Onion Stuffing served on the
bone with a Bitter Orange Sauce***

***Fillet of English Pork wrapped in Sage Leaves and Parma Ham,
baked and served with Roasted Celeriac Mash***

***Arborio Rice Risotto finished with Tomato, Herbs, Parmesan and
topped with a Poached Hens Egg***



***Caramelised Poached Pear served with Vanilla Ice Cream, Pear
Jelly and a Caramel Sauce***

Classic Vanilla Brulee with a Raspberry Sorbet

Glazed Orange Sabayon with Chocolate Sorbet

***A selection of English Farmhouse Cheeses with Grapes, Celery &
Biscuits from our Trolley***



***Freshly Brewed Tea and Coffee served with
Home Made Petits Fours £3.25 per person***

Dinner Menu

£39.95 per person

~Starters~

Freshly Made Soup of the Day

***Avocado Pear & South Coast Crab Tein topped
with Lemon Cream & Avruga Caviar***

***Landaise Duck Leg 'Confit' served Crisp with
a Rich Claret Sauce***

***Oak Smoked Scottish Salmon
with Toasted Brioche***

***Tomato and Goats Cheese Tart with
Tapenade and Pesto***

Pate of Landaise Duck Foie Gras

***Smoked Scottish Salmon Terrine flavoured with Chives
and served with a Herb Mayonnaise***

***South Coast Diver Scallops Pan seared with Black Pudding served
with Parsley and Thyme Cream***

***Pan Fried Red Mullet Fillet on a bed of Mixed Leaves with a warm
Herb Vinaigrette***

***Guests are kindly asked to refrain from smoking in the Restaurant and to
switch off mobile phones in consideration of other guests***

~Main Courses~

***Roast Tronçon of Cornish Turbot served with a Nantaise Butter
Sauce and Wild Mushrooms***

***Shallow Pan Fried Monkfish Tornado served with Arborio Rice
Risotto and Lobster***

***Sautéed Black Angus Fillet served with a Shallot and
White Wine Cream Sauce***

***Roasted Rack of English Lamb, topped with a Herb Crust and
served with a rosemary Gravy***

***Sautéed Duck Breast served sliced with its own Jus
and a Red Onion Marmalade***

***Fricassee of Corn Fed Chicken Breast served with Caramelised
Apples and a Calvados Cream Sauce***

***Fillet of English Pork wrapped in Sage Leaves and Parma Ham,
baked and served with Roasted Celeriac Mash***

***Oven Baked Aubergine Tower with Shallow
Pan Fried Polenta and Cherry Tomatoes***



***Freshly Brewed Tea and Coffee
Served with Home Made Petits Fours
£3.25 per person***

~ Desserts ~

Selection of Sorbets served in a Tuile Basket

Bramley Apple Crumble served with Vanilla Custard

***A Selection of English Farmhouse Cheeses, served with Grapes,
Celery, Chutney & Biscuits***

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Freshly Brewed Tea, Coffee and Petit Fours

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Guests with food allergies are advised to notify the Restaurant before dining***