

Sunday inclusive dinner menu

Starters

Chef's homemade soup of the day V GF A

Garlic mushrooms, toasted ciabatta V A

Cured meat, olives & cheese A

Battered fish goujons, caper mayonnaise A

Carvery style main courses

Roast beef, Yorkshire pudding, gravy A

Chicken curry, rice GF A

Pork chop, peppercorn sauce GF A

Cod, Mornay sauce A GF

Vegetable bake topped sliced potatoes V GF

Main courses are served with chef's selection of potatoes & vegetables

Desserts

Eton mess A V GF

Chocolate mousse, berries A V GF

2 scoop ice cream A V (GF without wafer)

Cheese & crackers* A V

Freshly brewed tea or coffee served from the bar

Non Inclusive price 1 course £18.95 2 courses £23.95 3 courses £28.95

(Minimum spend £18.95)

Please note that popular dishes are subject to change.

If you would prefer something lighter please see our supervisor for advice.

A – Allergy Advice V – Vegetarian GF – Gluten Free

Allergy advice for this menu is available from your server

****Should you wish to upgrade your cheese to a larger portion a £3.00 supplement will apply***

Monday inclusive dinner menu

Starters

Chef's homemade soup of the day V GF A

Smoked salmon, cream cheese, blinis A

Melon & feta salad, balsamic V A GF

Tomato, onion & basil bruschetta V A

Carvery style main courses

Honey roast gammon A GF

Hake, mustard sauce A GF

Sirloin steak, peppercorn sauce A

Lamb navarrin A GF

Mushroom stroganoff V GF

Main courses are served with chef's selection of potatoes & vegetables

Desserts

Profiteroles, chocolate sauce A V

Apple & blackberry crumble, custard A V

2 scoop ice cream A V (GF without wafer)

Cheese & crackers * A V

Freshly brewed tea or coffee served from the bar

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Tuesday inclusive dinner menu

Starters

Chef's homemade soup of the day V GF A

Pork & plum terrine, toasted baguette A

Breaded brie, cranberry sauce V A

Fried whitebait, lemon mayonnaise A

Carvery style main courses

Slow roast loin of pork, gravy A GF

Ham & mushroom pie A

Swordfish, prawn butter sauce A GF

Greek moussaka A GF

Mushroom stroganoff V GF

Main courses are served with chef's selection of potatoes & vegetables

Desserts

Strawberry cheesecake A V

Sticky toffee pudding, toffee sauce A V

2 scoop ice cream A V (GF without wafer)

Cheese & crackers * A V

Freshly brewed tea or coffee served from the bar

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Wednesday inclusive dinner menu

Starters

Chef's homemade soup of the day V GF A
Smoked mackerel pate, toasted brown bread A
Chicken salad, honey mustard dressing A GF
Greek salad V A GF

Carvery style main courses

Roast turkey, gravy A GF
Pork stroganoff A GF
Salmon, dill lemon butter A GF
Chicken cordon bleu A
Melanzane parmigiana V

Main courses are served with chef's selection of potatoes & vegetables

Desserts

Meringue, fruit, cream chantilly A V
Egg custard tart, vanilla cream A V
2 scoop ice cream A V (GF without wafer)
Cheese & crackers * A V

Freshly brewed tea or coffee served from the bar

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(Minimum spend £18.95)

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Thursday inclusive dinner menu

Starters

Chef's homemade soup of the day V GF A
Vegetable & beef spring roll, sweet chilli sauce A
Fishcake, hollandaise sauce A
Tomato & cheese quiche V A

Carvery style main courses

Roast beef, Yorkshire pudding, gravy A
Grilled gammon, pineapple, fried egg A GF
Hungarian goulash GF A
Seabass, sauce Provençal A GF
Vegetable Thai curry V GF

Main courses are served with chef's selection of potatoes & vegetables

Desserts

Yorkshire curd tart A V
Chocolate brownie A V
2 scoop ice cream A V (GF without wafer)
Cheese & crackers * A V

Freshly brewed tea or coffee served from the bar

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Friday inclusive dinner menu

Starters

Chef's homemade soup of the day V GF A

Scotch egg, dressed leaves A

Smoked salmon frittata A

Greek salad V A GF

Carvery style main courses

Roast gammon, gravy A GF

Beef stew with chestnuts & mushroom A GF

Turkey a la king A GF

Coley, mornay sauce A GF

Vegetable bolognese V

Main courses are served with chef's selection of potatoes & vegetables

Desserts

Lemon possett A V GF

Apple pie, custard A V

2 scoop ice cream A V GF

Cheese & crackers * A V

Freshly brewed tea or coffee served from the bar

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Saturday inclusive dinner menu

Starters

Chef's homemade soup of the day V GF A

Caesar salad A

Calamari, lemon mayonnaise A

Vegetable samosas, mint yoghurt V A

Carvery style main courses

Roast turkey, gravy A GF

Haddock, tarragon sauce A GF

Ham & mushroom pie A

Chicken breast, Budapest style A

Vegetable curry V GF

Main courses are served with chef's selection of potatoes & vegetables

Desserts

Orange almond cake, orange liqueur cream A V GF

Crème brulee, shortbread A V

2 scoop ice cream A V (GF without wafer)

Cheese & crackers* A V

Freshly brewed tea or coffee served from the bar

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