

# SUNDAY INCLUSIVE DINNER MENU

Non Inclusive price 1 course £18.95 / 2 course £23.95 / 3 course £28.95 (Minimum spend £18.95)

## STARTERS

**CHEF'S HOMEMADE SOUP OF THE DAY** (V) (GF) (A)

**GARLIC MUSHROOMS WITH TOASTED CIABATTA** (V) (A)

**CURED MEAT, OLIVES AND CHEESE** (A)

**BATTERED FISH GOUJONS WITH CAPER MAYONNAISE** (A)

## CARVERY STYLE MAIN COURSES

**ROAST BEEF, YORKSHIRE PUDDING AND GRAVY** (A)

**CHICKEN CURRY AND RICE** (GF) (A)

**PORK CHOP WITH PEPPERCORN SAUCE** (GF) (A)

**COD WITH 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 WITH BERRIES** (A) (V) (GF)

**2 SCOOP ICE CREAM** (A) (V) (GF WITHOUT WAFER)

**CHEESE AND CRACKERS** (A) (V)

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

**FRESHLY BREWED TEA OR COFFEE**

Served from the bar

Please note that popular dishes are subject to change.

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

If you suffer from any food allergies or intolerances please inform your server upon placing your order

(A) ALLERGY ADVICE (V) VEGETARIAN (GF) GLUTEN FREE

# MONDAY INCLUSIVE DINNER MENU

Non Inclusive price 1 course £18.95 / 2 course £23.95 / 3 course £28.95 (Minimum spend £18.95)

## STARTERS

**CHEF'S HOMEMADE SOUP OF THE DAY** (V) (GF) (A)

**SMOKED SALMON, CREAM CHEESE AND BLINIS** (A)

**MELON AND FETA SALAD WITH BALSAMIC** (V) (A) (GF)

**TOMATO, ONION AND BASIL BRUSCHETTA** (V) (A)

## CARVERY STYLE MAIN COURSES

**HONEY ROAST GAMMON** (A) (GF)

**HAKE WITH MUSTARD SAUCE** (GF) (A)

**SIRLOIN STEAK WITH PEPPERCORN SAUCE** (A)

**LAMB NAVARRIN** (A) (GF)

**MUSHROOM STROGANOFF** (V) (GF)

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

## DESSERTS

**PROFITEROLES WITH CHOCOLATE SAUCE** (A) (V)

**APPLE AND BLACKBERRY CRUMBLE WITH CUSTARD** (A) (V)

**2 SCOOP ICE CREAM** (A) (V) (GF WITHOUT WAFER)

**CHEESE AND CRACKERS** (A) (V)

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

## FRESHLY BREWED TEA OR COFFEE

Served from the bar

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# TUESDAY INCLUSIVE DINNER MENU

Non Inclusive price 1 course £18.95 / 2 course £23.95 / 3 course £28.95 (Minimum spend £18.95)

## STARTERS

**CHEF'S HOMEMADE SOUP OF THE DAY** (V) (GF) (A)

**PORK AND PLUM TERRINE WITH TOASTED BAGUETTE** (A)

**BREADED BRIE WITH CRANBERRY SAUCE** (V) (A)

**FRIED WHITEBAIT WITH LEMON MAYONNAISE** (A)

## CARVERY STYLE MAIN COURSES

**SLOW ROAST LOIN OF PORK WITH GRAVY** (A) (GF)

**HAM AND MUSHROOM PIE** (A)

**SWORDFISH WITH 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 WITH TOFFEE SAUCE** (A) (V)

**2 SCOOP ICE CREAM** (A) (V) (GF WITHOUT WAFER)

**CHEESE AND CRACKERS** (A) (V)

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

**FRESHLY BREWED TEA OR COFFEE**

Served from the bar

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# WEDNESDAY INCLUSIVE DINNER MENU

Non Inclusive price 1 course £18.95 / 2 course £23.95 / 3 course £28.95 (Minimum spend £18.95)

## STARTERS

**CHEF'S HOMEMADE SOUP OF THE DAY** (V) (GF) (A)

**SMOKED MACKEREL PATE WITH TOASTED BROWN BREAD** (A)

**CHICKEN SALAD WITH HONEY MUSTARD DRESSING** (A) (GF)

**GREEK SALAD** (V) (A) (GF)

## CARVERY STYLE MAIN COURSES

**ROAST TURKEY WITH GRAVY** (A) (GF)

**PORK STROGANOFF** (A) (GF)

**SALMON WITH 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 AND CREAM CHANTILLY** (A) (V)

**EGG CUSTARD TART WITH VANILLA CREAM** (A) (V)

**2 SCOOP ICE CREAM** (A) (V) (GF WITHOUT WAFER)

**CHEESE AND CRACKERS** (A) (V)

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## FRESHLY BREWED TEA OR COFFEE

Served from the bar

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# THURSDAY INCLUSIVE DINNER MENU

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## STARTERS

**CHEF'S HOMEMADE SOUP OF THE DAY** (V) (GF) (A)

**VEGETABLE AND BEEF SPRING ROLLS WITH SWEET CHILLI SAUCE** (A)

**FISHCAKE WITH HOLLANDAISE SAUCE** (A)

**TOMATO AND CHEESE QUICHE** (V) (A)

## CARVERY STYLE MAIN COURSES

**ROAST BEEF, YORKSHIRE PUDDING AND GRAVY** (A)

**GRILLED GAMMON, PINEAPPLE AND FRIED EGG** (A) (GF)

**HUNGARIAN GOULASH** (A) (GF)

**SEABASS WITH SAUCE PROVENCAL** (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 AND CRACKERS** (A) (V)

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

**FRESHLY BREWED TEA OR COFFEE**

Served from the bar

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# FRIDAY INCLUSIVE DINNER MENU

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## STARTERS

**CHEF'S HOMEMADE SOUP OF THE DAY** (V) (GF) (A)

**SCOTCH EGG WITH DRESSED LEAVES** (A)

**SMOKED SALMON FRITTATA** (A)

**GREEK SALAD** (V) (A) (GF)

## CARVERY STYLE MAIN COURSES

**ROAST GAMMON WITH GRAVY** (A) (GF)

**BEEF STEW WITH CHESTNUTS AND MUSHROOM** (A) (GF)

**TURKEY A LA KING** (A) (GF)

**COLEY WITH 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 WITH CUSTARD** (A) (V)

**2 SCOOP ICE CREAM** (A) (V) (GF WITHOUT WAFER)

**CHEESE AND CRACKERS** (A) (V)

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**FRESHLY BREWED TEA OR COFFEE**

Served from the bar

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# SATURDAY INCLUSIVE DINNER MENU

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## STARTERS

**CHEF'S HOMEMADE SOUP OF THE DAY** (V) (GF) (A)

**CAESAR SALAD** (A)

**CALAMARI WITH LEMON MAYONNAISE** (A)

**VEGETABLE SAMOSAS WITH MINT YOGHURT** (V) (A)

## CARVERY STYLE MAIN COURSES

**ROAST TURKEY WITH GRAVY** (A) (GF)

**HADDOCK WITH TARRAGON SAUCE** (A) (GF)

**HAM AND 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 WITH ORANGE LIQUEUR CREAM** (A) (V) (GF)

**CRÈME BRULEE AND SHORTBREAD** (A) (V)

**2 SCOOP ICE CREAM** (A) (V) (GF WITHOUT WAFER)

**CHEESE AND CRACKERS** (A) (V)

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**FRESHLY BREWED TEA OR COFFEE**

Served from the bar

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