

SUNDAY INCLUSIVE DINNER MENU

NON INCLUSIVE PRICE / 1 COURSE £18.95 / 2 COURSE £23.95 / 3 COURSE £28.95 (MINIMUM SPEND £18.95)

STARTERS - SERVED AT THE TABLE

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

GREEK SALAD (A) (V) (GF)

PRAWN COCKTAIL (A) (GF)

BUFFALO CHICKEN WINGS AND BLUE CHEESE SAUCE (A) (GF)

CARVERY STYLE MAIN COURSES - SERVED AT THE CARVERY

ROAST PORK, YORKSHIRE PUDDING AND GRAVY (A) (GF WITHOUT YORKSHIRE PUDDING)

HALF ROAST CHICKEN (GF) (A)

BBQ PORK RIBS (GF) (A)

COD AND MORNAY SAUCE (A) (GF)

NASI GORENG (CHINESE FRIED RICE) (A) (V) (GF)

MAIN COURSES ARE SERVED WITH CHEF'S SELECTION OF POTATOES AND VEGETABLES

DESSERTS - SERVED AT THE TABLE

FRENCH APPLE PIE AND CUSTARD (A) (V)

CRÈME BRULÉE AND SHORTBREAD BISCUITS (A) (V) (GF WITHOUT SHORTBREAD)

2 SCOOP ICE CREAM (A) (V) (GF)

CHEESE AND CRACKERS * (A) (V) (GF ON REQUEST)

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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

If you wish to add a scoop of ice cream to your dessert a £2.50 supplement will apply.

Please note that popular dishes are subject to availability/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.

MONDAY INCLUSIVE DINNER MENU

NON INCLUSIVE PRICE / 1 COURSE £18.95 / 2 COURSE £23.95 / 3 COURSE £28.95 (MINIMUM SPEND £18.95)

STARTERS - SERVED AT THE TABLE

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

SMOKED SALMON, CREAM CHEESE AND TOASTED BRIOCHE (A) (GF WITHOUT BRIOCHE)

HAM HOCK TERRINE AND PICCALILLI (A) (GF)

BREADED MUSHROOMS AND TARTARE SAUCE (A) (V)

CARVERY STYLE MAIN COURSES - FROM THE CARVERY

HONEY ROAST GAMMON AND GRAVY (A) (GF)

CHICKEN ROGAN JOSH AND RICE (GF) (A)

BEEF AND GUINNESS PIE (A)

BREADED PLAICE FILLET (A)

MEXICAN BEAN CHILLI (V) (A) (GF)

MAIN COURSES ARE SERVED WITH CHEF'S SELECTION OF POTATOES AND VEGETABLES

DESSERTS - SERVED AT THE TABLE

LEMON POSSET AND TOASTED ALMONDS (A) (V) (GF)

JAM ROLY POLY AND CUSTARD (A) (V)

2 SCOOP ICE CREAM (A) (V) (GF)

CHEESE AND CRACKERS * (A) (V) (GF ON REQUEST)

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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If you wish to add a scoop of ice cream to your dessert a £2.50 supplement will apply.

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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 - SERVED AT THE TABLE

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

GOAT CHEESE, PRUNE AND WALNUT SALAD (A) (V) (GF)

FRIED WHITEBAIT AND LEMON MAYONNAISE (GF) (A)

DUCK AND ORANGE PATE AND TOASTED SOURDOUGH (A) (GF WITHOUT SOURDOUGH)

CARVERY STYLE MAIN COURSES - SERVED AT THE CARVERY

SLOW ROAST LOIN OF PORK AND GRAVY (A) (GF)

HAM AND PEA PIE (A)

HUNTERS CHICKEN (A) (GF)

POACHED FILLET OF SALMON AND DILL SAUCE (A) (GF)

MUSHROOM STROGANOFF AND RICE (GF) (V) (A)

MAIN COURSES ARE SERVED WITH CHEF'S SELECTION OF POTATOES AND VEGETABLES

DESSERTS - SERVED AT THE TABLE

POACHED PEAR AND CHANTILLY CREAM (A) (V) (GF)

CHOCOLATE DELICE (A) (V)

2 SCOOP ICE CREAM (A) (V) (GF)

CHEESE AND CRACKERS * (A) (V) (GF ON REQUEST)

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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If you wish to add a scoop of ice cream to your dessert a £2.50 supplement will apply.

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WEDNESDAY INCLUSIVE DINNER MENU

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STARTERS - SERVED AT THE TABLE

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

CALAMARI AND GARLIC MAYONNAISE (A)

VEGETABLE SPRING ROLL AND PLUM SAUCE (A) (V)

CHICKEN, BACON AND APRICOT TERRINE AND CHUTNEY (A) (GF)

CARVERY STYLE MAIN COURSES - SERVED FROM THE CARVERY

ROAST TURKEY AND GRAVY (A) (GF)

BOEUF BOURGIGNON (A) (GF)

PORK STROGANOFF (A) (GF)

COLEY AND LEMON BUTTER SAUCE (GF) (A)

VEGETABLE LASAGNE (V) (A)

MAIN COURSES ARE SERVED WITH CHEF'S SELECTION OF POTATOES AND VEGETABLES

DESSERTS - SERVED AT THE TABLE

RASPBERRY MERINGUE ROULADE (V) (A) (GF)

BAKED VANILLA CHEESECAKE (V) (A)

2 SCOOPS ICE CREAM (A) (V) (GF)

CHEESE AND CRACKERS * (A) (V) (GF ON REQUEST)

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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If you wish to add a scoop of ice cream to your dessert a £2.50 supplement will apply.

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THURSDAY INCLUSIVE DINNER MENU

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STARTERS - SERVED AT THE TABLE

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

MUSSELS, WHITE WINE CREAM SAUCE AND FRENCH BAGUETTE (A) (GF WITHOUT BREAD)

SCOTCH EGG (A)

VEGETABLE SAMOSAS AND MANGO CHUTNEY (A) (V)

CARVERY STYLE MAIN COURSES - FROM THE CARVERY

ROAST BEEF, YORKSHIRE PUDDING AND GRAVY (A) (GF WITHOUT THE PUDDING)

TURKEY, LEEK AND BACON PIE (A)

HADDOCK AND FISH VELOUTE (A) (GF)

PORK STEAK AND PEPPERCORN SAUCE (A) (GF)

GREEK STYLE STUFFED PEPPERS (V) (A) (GF)

MAIN COURSES ARE SERVED WITH CHEF'S SELECTION OF POTATOES AND VEGETABLES

DESSERTS - SERVED AT THE TABLE

LEMON TART (A) (V)

STRAWBERRY FOOL (A) (V) (GF)

2 SCOOP ICE CREAM (A) (V)

CHEESE AND CRACKERS * (A) (V) (GF ON REQUEST)

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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If you wish to add a scoop of ice cream to your dessert a £2.50 supplement will apply.

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FRIDAY INCLUSIVE DINNER MENU

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STARTERS - SERVED AT THE TABLE

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

GARLIC MUSHROOMS AND GARLIC BREAD (V) (A)

WARM PORK PIE AND MUSHY PEAS (A)

SMOKED HADDOCK FISHCAKE AND LEMON HOLLANDAISE (A)

MAIN COURSES - SERVED AT THE CARVERY

ROAST GAMMON AND GRAVY (A) (GF)

BEEF AND VEGETABLE CASSEROLE (GF) (A)

FISH AND CHIPS (A)

COQ AU VIN (GF) (A)

CHEESE AND POTATO PIE (A) (V)

MAIN COURSES ARE SERVED WITH CHEF'S SELECTION OF POTATOES AND VEGETABLES

DESSERTS - SERVED AT THE TABLE

FRUIT SALAD AND ICE CREAM (A) (V) (GF)

APPLE STRUDEL AND CUSTARD (A) (V)

2 SCOOP ICE CREAM (A) (V) (GF)

CHEESE AND CRACKERS * (A) (V) (GF ON REQUEST)

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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SATURDAY INCLUSIVE DINNER MENU

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STARTERS - SERVED AT THE TABLE

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

FRENCH SALAD AND SOFT BOILED EGG (V) (A) (GF)

PANKO BREADED PRAWNS AND SWEET CHILLI SAUCE (A)

CHICKEN LIVER PATE, TOASTED CHUTNEY AND CIABATTA (A) (GF WITHOUT BREAD)

CARVERY STYLE MAIN COURSES - SERVED AT THE CARVERY

ROAST TURKEY AND GRAVY (A) (GF)

FISHERMAN'S PIE (A) (GF)

RUMP STEAK AND SAFFRON BUTTER (A) (GF)

HUNGARIAN STYLE CHICKEN PAPRIKASH (A) (GF)

AUBERGINE PARMIGIANA (V) (A) (GF)

MAIN COURSES ARE SERVED WITH CHEF'S SELECTION OF POTATOES AND VEGETABLES

DESSERTS - SERVED AT THE TABLE

HONEYCOMB CHEESECAKE (A) (V)

RICE PUDDING AND STRAWBERRY COULIS (A) (V) (GF)

2 SCOOP ICE CREAM (A) (V) (GF)

CHEESE AND CRACKERS * (A) (V) (GF ON REQUEST)

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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