

SUNDAY INCLUSIVE DINNER MENU

NON INCLUSIVE PRICE / 1 COURSE £19.95 / 2 COURSE £24.95 / 3 COURSE £29.95 (MINIMUM SPEND £19.95)

STARTERS - SERVED AT THE TABLE

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

BROCCOLI & STILTON QUICHE WITH SALAD GARNISH (A) (V)

SALMON & SWEET POTATO FISHCAKE WITH LEMON HOLLANDAISE (A)

BRUSSELS PATE WITH FRUIT CHUTNEY AND TOASTED BRIOCHE (A) (GF BREAD AVAILABLE)

CARVERY STYLE MAIN COURSES - SERVED AT THE CARVERY

ROAST BEEF WITH YORKSHIRE PUDDING AND HOMEMADE GRAVY (A) (GF WITHOUT YORKSHIRE PUDDING)

HALF ROAST CARIBBEAN SPICED CHICKEN (A) (GF)

PAN FRIED PORK CHOP SERVED WITH A PEPPERCORN SAUCE (A) (GF)

STEAMED COD WITH A PRAWN SAUCE (A) (GF)

SEASONAL VEGETABLE LASAGNA TOPPED WITH MOZZARELLA (A) (V)

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

DESSERTS - SERVED AT THE TABLE

MIXED FRUIT CRUMBLE WITH CUSTARD (A) (V) (GF)

PROFITEROLES TOPPED WITH CHOCOLATE SAUCE (A) (V)

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

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

*Why not upgrade your cheese to a larger portion? A £3.00 supplement will apply.

ADD A SCOOP OF ICE CREAM TO YOUR DESSERT FOR £2.50

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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 £19.95 / 2 COURSE £24.95 / 3 COURSE £29.95 (MINIMUM SPEND £19.95)

STARTERS - SERVED AT THE TABLE

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

SMOKED MACKEREL WITH HORSERADISH SAUCE AND TOASTED SOURDOUGH (A) (GF BREAD AVAILABLE)

CHICKEN SATAY WITH A PEANUT DIPPING SAUCE (A)

BREADED MUSHROOMS & TARTARE SAUCE (A) (V)

CARVERY STYLE MAIN COURSES - FROM THE CARVERY

HONEY ROAST GAMMON AND HOMEMADE GRAVY OR PARSLEY SAUCE (A) (GF)

CHICKEN FRICASSEE (A) (GF)

RICH BEEF AND GUINNESS PIE (A)

ROAST SALMON IN A DILL SAUCE (A) (GF)

VEGETARIAN KIEV (A) (V)

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

DESSERTS - SERVED AT THE TABLE

CRÈME BRULÉE (A) (V) (GF)

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE (A) (V)

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

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

*Why not upgrade your cheese to a larger portion? A £3.00 supplement will apply.

ADD A SCOOP OF ICE CREAM TO YOUR DESSERT FOR £2.50

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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TUESDAY INCLUSIVE DINNER MENU

NON INCLUSIVE PRICE / 1 COURSE £19.95 / 2 COURSE £24.95 / 3 COURSE £29.95 (MINIMUM SPEND £19.95)

STARTERS - SERVED AT THE TABLE

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

CHICKEN CROQUETTES & GARLIC AIOLI (A)

POTTED SHRIMP WITH TOASTED BROWN BREAD (A) (GF BREAD AVAILABLE)

VEGETABLE SAMOSA, PAKORA & ALOO GOBI (A) (V)

CARVERY STYLE MAIN COURSES - SERVED AT THE CARVERY

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

GERMAN STYLE BEEF GOULASH (A) (GF)

FILLET OF HAKE WITH A FISH VELOUTE (A) (GF)

HONEY ROAST HAM & PEA PIE (A)

VEGETABLE BALTI CURRY SERVED WITH MUSHROOM RICE (A) (V) (GF)

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

DESSERTS - SERVED AT THE TABLE

RASPBERRY & GINGER CHEESECAKE (A) (V) (GF)

FRANGIPANE TART (A) (V)

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

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

*Why not upgrade your cheese to a larger portion? A £3.00 supplement will apply.

ADD A SCOOP OF ICE CREAM TO YOUR DESSERT FOR £2.50

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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WEDNESDAY INCLUSIVE DINNER MENU

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STARTERS - SERVED AT THE TABLE

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

BAKED MACARONI & CHEESE (A) (V)

PANKO BREADED PRAWNS SERVED WITH SWEET CHILLI SAUCE (A)

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

CARVERY STYLE MAIN COURSES - SERVED FROM THE CARVERY

ROAST TURKEY WITH HOMEMADE GRAVY (A) (GF)

SLOW COOKED BEEF SHIN IN MARINARA SAUCE (A) (GF)

SZECHUAN PORK LOIN WITH RICE (A) (GF)

PAN FRIED SEABASS IN A LEMON SAUCE (A) (GF)

BASQUE PIPERADE TOPPED WITH MANCHEGO CHEESE (A) (V) (GF)

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

DESSERTS - SERVED AT THE TABLE

MERINGUE ROULADE WITH FRUIT COMPOTE (A) (V) (GF)

APPLE PIE WITH CREAM (A) (V)

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

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

*Why not upgrade your cheese to a larger portion? A £3.00 supplement will apply.

ADD A SCOOP OF ICE CREAM TO YOUR DESSERT FOR £2.50

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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THURSDAY INCLUSIVE DINNER MENU

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STARTERS - SERVED AT THE TABLE

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

SEAFOOD MEDLEY WITH GARLIC BUTTER (A) (GF)

MINI CHORIZO COOKED IN SHERRY (A)

EGGS IN PURGATORY (A) (V) (GF)

CARVERY STYLE MAIN COURSES - FROM THE CARVERY

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

TURKEY CACCIATORE (A) (GF)

PRAWN ROGAN JOSH (A) (GF)

SHEPHERD'S PIE (A) (GF)

THAI RED VEGETABLE CURRY WITH RICE (A) (V) (GF)

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

DESSERTS - SERVED AT THE TABLE

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

CHOCOLATE BREAD & BUTTER PUDDING WITH CUSTARD (A) (V)

2 SCOOPS OF ICE CREAM (A) (V)

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

*Why not upgrade your cheese to a larger portion? A £3.00 supplement will apply.

ADD A SCOOP OF ICE CREAM TO YOUR DESSERT FOR £2.50

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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FRIDAY INCLUSIVE DINNER MENU

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STARTERS - SERVED AT THE TABLE

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

PRAWN TOAST WITH SWEET CHILLI SAUCE (A)

ASPARAGUS WITH POACHED EGG & HOLLANDAISE (A) (V) (GF)

DUCK SPRING ROLLS WITH HOISIN DIPPING SAUCE (A)

MAIN COURSES - SERVED AT THE CARVERY

HONEY ROAST GAMMON WITH HOMEMADE GRAVY OR PARSLEY SAUCE (A) (GF)

MEDITERRANEAN BEEF & VEGETABLE CASSEROLE (A) (GF)

FISH AND CHIPS (A)

CHICKEN WRAPPED IN PARMA HAM WITH A PORT SAUCE (A) (GF)

RICOTTA & SPINACH CANNELLONI IN A NAPOLITAN SAUCE (A) (V)

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

DESSERTS - SERVED AT THE TABLE

BANOFFEE CHEESECAKE (A) (V)

BLUEBERRY TART WITH CRÈME CHANTILLY (A) (V)

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

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

*Why not upgrade your cheese to a larger portion? A £3.00 supplement will apply.

ADD A SCOOP OF ICE CREAM TO YOUR DESSERT FOR £2.50

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 (A) (V) (GF BREAD ROLL AVAILABLE)

SESAME COATED GREEK HALLOUMI (A) (V) (GF)

HAM HOCK & PEA TERRINE (A) (GF)

WHITEBAIT WITH A LEMON MAYONNAISE (A) (GF)

CARVERY STYLE MAIN COURSES - SERVED AT THE CARVERY

ROAST TURKEY AND HOMEMADE GRAVY (A) (GF)

CANADIAN FISH CHOWDER (A) (GF)

LAMB KORMA CURRY WITH RICE (A) (GF)

PORK STROGANOFF (A) (GF)

AUBERGINE PARMIGIANA (A) (V) (GF)

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

DESSERTS - SERVED AT THE TABLE

BANANA FRITTERS WITH BUTTERSCOTCH SAUCE (A) (V) (GF)

CHOCOLATE MOUSSE WITH SEASONAL BERRIES (A) (V) (GF)

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

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

*Why not upgrade your cheese to a larger portion? A £3.00 supplement will apply.

ADD A SCOOP OF ICE CREAM TO YOUR DESSERT FOR £2.50

FRESHLY BREWED TEA OR COFFEE - SERVED FROM THE BAR

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