



SAMPLE DINNER MENU

STARTERS

Courgette & Garlic Soup (CE, G)

Accompanied by Croutons

Pork Pie & Salad (G, M, E)

With Piccalilli

Crispy Whitebait (F, G, E)

Served with Tartare Sauce

Selection of Fruit Juices (V)

MAINS

Parmesan Crusted Turkey Escalope (CE, G, E)

Finished with Rich Tomato Sauce & Rocket Salad

Grilled Haddock Fillet & Courgette Spaghetti (F, CE, D)

Served with Fire Roast Red Pepper Cream Sauce

Roast Vegetables Tart (CE, G, S, E)

Served with Rocket Salad

Sirloin 6oz (£6.85 Supplement Charge)

Chips (£2.50 Supplement Charge)

Seasonal Salad (£2.95 Supplement Charge)

DESSERTS

Sticky Toffee Pudding (G, D, E)

Served with Custard

Black Cherry Cheesecake (D, G, E)

Served with Chantilly Cream

Selection of Local Ice Creams & Sorbets (D, V, E)

Fresh Fruit Salad (V)

Classic British Cheese Plate (G, D, M) (£2.50 Supplement Charge)

Served with an assortment of Biscuits, Chilled Grapes & Chutney

Fresh Filter Coffee, Tea or Herbal Teas

*E - Eggs | G - Wheat, Wye, Barley, Oats, Spelt or Khorasan | C - Prawns, Crab, Crayfish | F - Fish
P - Peanuts | S - Soybeans | D - Milk including Lactose | N - Nuts | CE - Celery including Celeriac | M - Mustard
SS - Sesame Seeds | SD - Sulphur Dioxide | L - Lupin | MO - Clams, Mussels, Whelks, Oysters, Snails, Squids*

Residents Three Courses £21.95 | Two Courses £17.95 | One Course £13.95

Non-Residents Three Courses £24.95 | Two Courses £20.95