

Table d'hôte Menu

August 2017

Starters

Soup of the day ✓
with a rustic roll

Caprese salad ✓
with balsamic vinegar reduction

Thai fishcake,
with cucumber relish and sweet chilli sauce

Pork and chicken liver pâté
with cranberry topping and served with brioche

Mains

Slow-roasted pork belly
with crushed new potatoes, finished with mustard sauce

Chicken cordon bleu
with olives, mashed potato and gravy

Herb crusted tilapia
with lemon couscous and white wine sauce

Mushroom and spinach risotto, ✓
with truffle oil and Parmesan

Desserts

Raspberry ripple sponge roll
With fruit compote

Stick chocolate and orange cake
with orange reduction

European cheese platter

Fruit salad
with vanilla ice cream

✓ suitable for vegetarians

Dishes may contain traces of nuts, shell fish. If you have any food related allergies, Please don't hesitate to speak to a member of staff

All prices include VAT at the prevailing rate.

An optional 12.5% service charge will be added to your bill