

## Table d'hôte Menu

2 courses £ 19.00

3 courses £ 23.00

### Starters

Soup of the day *with rustic roll* ✓

Ginger and lime marinated prawns *with pear salsa, chilli mayo and pea shoots*

Crispy chicken *tossed in sweet chilli, beetroot carpaccio and rocket leaves*

Tomato, black olive and mozzarella salad *with aged balsamic* ✓

### Mains

Seared salmon

*with garlic spinach and saffron mash with herb butter sauce*

Pan fried cod

*served with parmentier potatoes and asparagus with sundried tomatoes and sauce choron*

Breast of chicken

*wrapped in bacon served with fondant potatoes, cherry tomatoes and red wine jus*

Gnocchi ✓

*served with pumpkin sauce and a spinach and goats cheese tian*

### Desserts

Strawberry and cream tart *served with exotic fruit coulis*

Homemade orange and chocolate trifle *with white chocolate sauce*

Fresh fruit salad *served with vanilla ice cream*

Selection of European cheeses *served with grapes celery and crackers*

✓ 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

