

## Sample Table D'Hote Menu



**Cream of Mushroom Soup**  
Herby croutons

**Fish Mornay**  
Cheddar cheese sauce

**Crispy Black Pudding**  
Pea shoots & grain mustard sauce

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**Roast Tender Loin of Pork**  
Natural gravy & apple sauce

**Cottage Pie**  
Prime beef mince with creamy mash

**Chicken Chasseur**  
Classic Tarragon sauce

**Steamed Fillet of Tilapia**  
White wine cream sauce

**Battered Goats' Cheese (v)**  
Red onion chutney

*Main courses presented with chef's choice of  
Seasonal potatoes & vegetables*

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**Apple & Rhubarb Crumble**  
Vanilla custard

**Crème Brulee**  
Blueberries & shortbread

**Eton Mess**  
Raspberries & boozy cream

**Farm House Cheese Platter**  
Trio of fine cheeses , biscuits, grapes & celery

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**Freshly filtered coffee or tea**  
With chocolate mint  
*Served in the Lounge*

**FOOD ALLERGENS/DIETARY**– For information on any allergies or dietary requirements  
Please ask your server, who will source the correct information from our kitchen team

**Main courses are served from the carvery counter**

**Head Chef – Mr Darren Hargan**