

# GOURMET DINNER AND STAY MENU

## Three course Meal.

### Starters ( Choose one )

Soup of the day (V)

Served with warm bread roll

Prawn Cocktail

Served with bloody Mary sauce, paprika, baby gem, cucumber, and Pee shoots.

Lamb kofta skewers

Served with salad leaves balsamic drizzle

Roasted vegetable quiche (V)

Served with mix salad leaves with chef's house dressing.

### Main course ( Choose one )

Roast Salmon fillet

Served with roast new potato with garden fresh leaves salad in a French dressing.

Roast Chicken Breast

Served with roasted new potatoes infused with garlic and herbs with seasonal fresh vegetables and in a red wine sauce.

Lamb Shank

Served with mash potato, tender stem broccoli, carrots in a rosemary sauce.

Slow cooked Pork Belly

Served with mash potatoes tender stem broccoli and carrots in a thyme sauce.

Cumin, Butternut squash and lentil wellington (V) (VEGAN)

Served with fresh salad leaves with our house dressing.

Dessert ( Choose one )

Chocolate coconut tart

Served with chocolate sauce

Lemon Cheesecake

Served with raspberry coulis and Chantilly cream

Profiteroles

Served with Chantilly cream and chocolate sauce

Trio of Ice cream

Choice of vanilla, chocolate, or Strawberry

If you have any special dietary requirements, please inform a member of staff or chef before the order is made.

