



## Dinner Inclusive Menu

### To Begin

Homemade Soup of the Day

Buttered Asparagus, Poached Hens Egg, Hollandaise Sauce

Smoked Cheese Soufflé, Sun Blushed Tomato Compote, Rocket

Chilli Marinated King Prawn Skewer, Lime Mayonnaise, Garlic Dough Balls

### To Follow

255g Free Range Chicken Breast, Grilled Tomato, Mushroom, Pepper Sauce, Fries

Grilled Market Fish, Caper & Prawn Butter, Tender Stem Broccoli, Lemon

Pan Roasted Duck Breast, Chicory, Dauphinoise Potatoes & Black Cherry Jus

Spiced Cauliflower, Chickpea & Spinach En Croute, Coconut Korma, Lentil Daal

### To Finish

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Vanilla Panna Cotta, Stewed Yorkshire Triangle Rhubarb, Honeycomb

Lemon 'Brulee' Pave, Raspberry Macaron, Pistachio Ice cream

Chocolate Fudge Tart, Caramel Lollipop, Mocha Ice Cream

### Something on the Side?

Buttered Seasonal Vegetables £5

Dressed Salad £5

Creamy Mash Potato £5

Fries or Hand Cut Chips £5

Onion Rings £5

Roasted New Potatoes £5