



**THREE COURSE TABLE D'HOTE MENU**  
**SAMPLE MENU**

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**STARTERS**

**BUTTERNUT SQUASH AND CHIVE SOUP (V)**  
**SERVED WITH CROUTONS**

**DEEP FRIED BRIE (V)**  
**BRIE IN A POPPY AND BREADCRUMB CRUST DEEP FRIED**  
**SERVED WITH A RED ONION MARMALADE**

**SMOKED MACKEREL MOUSSE**  
**QUINNELS OF SMOKED MACKEREL MOUSSE**  
**SERVED WITH HOT BUTTERED BROWN TOAST AND A SALAD GARNISH**

**MAIN COURSES**

**GRILLED COD FILLET**  
**COD FILLETS ON A NEST OF BUTTERED COURGETTE RIBBONS**  
**SERVED WITH A MORNAY SAUCE**

**CHICKEN BREAST**  
**A SUCCULENT BREAST OF CHICKEN**  
**SERVED WITH A MUSHROOM AND MADEIRA SAUCE**

**ROAST LOIN OF PORK**  
**SERVED WITH ROSTI POTATOES**  
**WITH A CALVADOS SAUCE**

**COURGETTE AND MUSHROOM STROGANOFF (V)**  
**SERVED WITH SAFFRON RICE**  
**AND A SALAD GARNISH**



**DESSERTS**

**WHISKEY AND ORANGE BRIOCHE BREAD AND BUTTER PUDDING**  
**SERVED WITH CUSTARD**

**FRUITS OF THE FOREST MERINGUES**  
**MERINGUES FILLED WITH CHANTILLY CREAM**  
**SERVED WITH FRUITS OF THE FOREST**

**SELECTION OF CHEESE & BISCUITS**  
**CHEDDAR, STILTON AND BRIE**  
**SERVED WITH GRAPES, CELERY AND BISCUITS FOR CHEESE**



**COFFEE AND MINTS- £2.50 PER PERSON**

**3 COURSES- £27.00 PER HEAD**

