

Table D'hôtel Menu £30 per person 3 course meal

Starters

Prawn & crayfish cocktail

Marinated with classic Marie Rose sauce served with sourdough shard

Caprese salad

Mix leaves, bocconcini and sundried tomato with basil & garlic dressing

Butternut squash and vegan cheese tart

Butternut squash roasted mixed with vegan applewood cheese

Mains

BBQ Slow cooked beef ribs

Chips and coleslaw

Pan fried sea bass

Rustic mash potato, garden peas and Creamy white wine sauce 

Spinach & ricotta Tortellini

Delicious pasta served with saffron and orange vegan creamy sauce

Desserts £9

Lemon meringue pie

A classic lemon meringue pie, crisp pastry crust, lemon curd filling, and meringue topping

Passion fruit panna cotta

Creamy dessert perfectly balanced by a bright, tropical passion fruit coulis

Poached pear

Poached pear in sweet red wine served with sweetened honey yogurt

Guests who are dining on an inclusive package can choose any 3 courses from this TDH menu. If you prefer to choose from the À La Carte menu you have an allocation of £28 to spend. Any amount above the £28 allocation will be added to your bill as a surcharge.

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish

 Suitable for vegan

 suitable for gluten free

 suitable for vegetarian

 suitable for Halal