

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

Starters

Chilli crab & prawn tart

Warm baked tart filled with crab & prawns served with Chipotle mayo

Cream of cauliflower soup



Creamy cauliflower soup topped with rustic croutons

Ham hock & peas salad



Rocket, gem lettuce, Ham Hock & peas served with honey mustard dressing

Mains

Slowed cooked boned & rolled oxtail



Served with crushed potatoes, tenderstem broccoli, carrots & rich red wine jus

Garlic prawn & chorizo pasta

Tossed in tagliatelle topped with Parmesan cheese & pea shoot

Butternut squash & homegrown sage risotto, smoked applewood cheese



Rocket and balsamic salad

Desserts £9

Chocolate cheesecake



A classic chocolate cheesecake served with chocolate sauce & whipped cream

Griottines cherry crème brûlée



Creamy glazed dessert perfectly blended with Griottines cherries served glazed with shortbread biscuit

Warm apple pie



Served with clotted cream ice cream

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