



## Table D'hôtel Menu £28 per person 3 course meal

### Starters £8

**Mushroom soup**   
Cream & warm roll


**Chicken liver pate**  
Onion chutney, wholemeal toast

**Chickpeas & spicy marinated tofu salad**   
Mix leaves, red onion and French dressing


### Mains £18


**Beef stew**  
creamed potato mash served with roast vegetables


**Chapel down pan fried sea bass**  
Served with herb potatoes and samphire grass

**Butternut squash & sage risotto, smoked applewood cheese**   
Rocket and balsamic salad

### Desserts £8

**Chef's crumble**   
Warm custard

**Sticky toffee pudding cheesecake**   
Served with whipped vanilla cream

**Rose poached pear**   
Bridgewood 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 vegetarian 