

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

Starters £8

Pumpkin soup with kale & parsley oil

With crusty bread

Greek salad 

Red wine vinegar & Dijon mustard dressing

Garlic prawn's & herb tart

Pink aioli sauce & micro leaves

Mains £18

Stroganoff

choice of Beef or Chicken

Rice timbale, tender stem broccoli


Garlic prawn & chorizo Pasta

Tagliatelle, parmesan cheese & rocket

Butternut squash & sage risotto, smoked Applewood cheese 

Rocket and balsamic salad

Desserts £8

Sticky toffee pudding, spiced rum sauce 

Coconut ice cream

Chocolate coconut torte (GF) 

Whipped cream & chocolate sauce

Apple & berry crumble 

Warm custard

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