

## SAMPLE DAILY DINNER MENU

Cream of parsnip and apple soup

Or

Maple bacon, pan fried cod cheek, pear textures

\*\*\*

Pan fried fillet of gurnard, curried lentils, dressed crab, lemongrass sauce

Or

Roasted chump of lamb, garlic coco beans and goats cheese, roasted artichoke

\*\*\*

A selection of British and Continental cheeses with biscuits and plum chutney

Or

Orange blossom panna cotta, honey jelly, pear ice cream

\*\*\*

Espresso, cappuccino, cafetière or filter coffee and petit fours

**Three courses-£45.00 inclusive of coffee and petits four**

**Menu Surprise £79.00 – With a flight of Wines £130.00**

A selection of seasonal dishes, some of which may appear on the menu, some of which may be created a la minute

The menu must be taken by the whole table

7 Courses

Appetiser – Starter – Fish Course – Main Course – Pre Dessert – Dessert – Coffee

Optional course: A selection of British and Continental cheeses for £7.50 per person