



## Dinner

### Saturday

Melon with Woodland Berries      Oak Smoked Scottish Salmon      Grapefruit Cocktail  
Tomato and Mozzarella Salad      Fresh Asparagus with Melted Butter  
Crispy Confit of Duck with Cumberland Sauce and a Green Leaf Salad  
Parma Ham with Figs      Stilton and Walnut Tartlet  
Thai Duck Salad (*Smoked Duck with Noodle, Rocket, Red Pepper and Chilli Salad*)  
Mediterranean Prawns & Two Sauces      Medley of Salmon, Apple & Crab Marie Rose  
Morecambe Bay Potted Shrimps with Lemon  
Trio of Cured Salmon with a Dill Dressing      Chicken Liver Paté with Sauterne Jelly served with Toast  
Goats Cheese Samosas with Olives, Sundried Tomatoes and Basil  
Prawn Cocktail with Fresh Coriander      Soused Herring Scandinavian Style  
Smoked Chicken and Avocado Salad with Bacon and Orange & Honey Dressing

French Onion Soup      Cream Soup  
Velouté of Fish Soup St. Tropez      Citrus Sorbet

Oven Roasted Cajun Salmon with a Tomato and Dill Salsa and Herb Mayonnaise  
Whole Dover Sole served on the bone with Lemon      Pan Fried Sea Bass with Citrus and Chive Sauce  
Sea Bream with Chargrilled Fennel, Basil Pesto & Toasted Pine Kernels  
Rack of Derbyshire Lamb Dauphinoise      Entrecote Steak with Green Peppercorn Sauce  
Roast English Duckling (*roasted slowly in a salt crust*) with Citrus Sauce & Savoury Stuffing  
Roast Turkey with Cranberry Sauce & Savoury Stuffing

**Chateaubriand with Bernaise Sauce (*served pink carved from the silver trolley*)**

Noisettes of Venison with a Redcurrant Sauce and Grilled Figs  
Free Range Chicken Supreme wrapped in Parma Ham with Leek, Bacon and Thyme Stuffing  
Leek and Stilton Tart topped with a Poached Egg and served with a Rocket & Roasted Pine Nut Salad  
Roasted Butternut Squash Risotto  
Parisienne and Parsley New Potatoes  
Fresh Seasonal Vegetables

**Cold Table:** Honey Baked Ham with Salad of Green Leaves

Home Made Puddings from the Trolley  
including Steamed Sponge with Custard  
or

Cheshire, Stilton or Brie Cheeses

Freshly Filtered Coffee      Friandise

As far as it is possible to ascertain, none of our dishes contain genetically modified ingredients but may contain nut products.

**Families:** Babies and children are welcome in our restaurant at 7pm. Meals for children under 5 years priced by arrangement; age 5-10 years charged at approximately 2/3 cost.

**Important Note: For the comfort of guests, with respect we ask guardians of children to keep them in sight at all times in and around these premises**

Specific table locations cannot always be guaranteed, regretfully.

For bookings of more than 8 persons, a credit card number will be requested as confirmation and we reserve the right to make a charge in the event of cancellation less than 72 hours beforehand

Room Service:- There is a supplement of £5.00 per room for lunches or dinners served in bedrooms.

Diners are invited to keep this Menu Sheet as a memento.

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