



Dinner

Wednesday

Fresh Asparagus with Melted Butter
Grapefruit Cocktail Tomato and Mozzarella Salad Oak Smoked Scottish Salmon
Thai Duck Salad (*Smoked Duck with a Noodle, Rocket, Red Pepper and Chilli Sauce*)
Crispy Confit of Duck with Cumberland Sauce & a Green Leaf Salad
Trio of Cured Salmon with a Dill Dressing Stilton & Walnut Tartlet
Goats Cheese Samosas with Olives, Sun Dried Tomatoes and Basil
Chicken Liver Paté with Sauterne Jelly served with Toast
Smoked Chicken and Avocado Salad with Bacon and Orange & Honey Dressing
Melon with Woodland Berries Morecambe Bay Potted Shrimps with Lemon
Prawn Cocktail with Fresh Coriander Medley of Salmon, Apple and Crab Marie Rose
Mediterranean Prawns & Two Sauces £2.95p extra Soused Herring Scandinavian Style

French Onion Soup Cream Soup
Veloute of Fish Soup St. Tropez Citrus Sorbet with Vodka

Oven Roasted Cajun Salmon with a Tomato, Cucumber and Dill Salsa and Herb Mayonnaise
Halibut Meuniere with Lemon
Sea Bream with Chargrilled Fennel, Basil Pesto & Toasted Pine Kernels
Sea Bass with Citrus and Chive Sauce Roast Turkey with Cranberry Sauce & Savoury Stuffing
Entrecote Steak with Green Peppercorn Sauce Rack of Derbyshire Lamb Dauphinoise
Noisettes of Venison with a Redcurrant Sauce and Grilled Figs £5.95p extra
Roast English Duckling (*roasted slowly in a salt crust*) with Citrus Sauce & Savoury Stuffing
Free Range Chicken Supreme wrapped in Parma Ham with Leek, Bacon and Thyme Stuffing
Roast Fillet of Beef with a Brandy Cream Sauce, Poached Egg and Stilton £4.95p extra
Roasted Mediterranean Vegetable Tart
Leek and Stilton Tart topped with a Poached Egg and Hollandaise Sauce
with a Rocket, Parmesan & Roasted Pine Nut Salad
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 Cherry Sponge with Custard
or
Cheshire, Stilton or Brie Cheeses

Freshly Filtered Coffee Ranchilio Espresso

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

#Two Course Dinner (Monday to Friday, excluding Bank Holidays):

Delay can occur when a main dish is selected as a first course.

Families: Babies and children are welcome in our restaurant at 7pm.

Meals for children under 5 years priced by arrangement; 5-10 years charged at approximately 2/3 cost.

Important Note: For the comfort of our guests and to ensure the safety of children, parents are required to accompany their children at all times in all areas of these premises.

Specific table locations cannot always be guaranteed, regretfully.

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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