





## SAMPLE MENU 1

Glazed Goats Cheese on a Caramelized Red Onion Tart, Homemade Pesto and Balsamic Glaze

Scallops served with Chorizo and Asparagus with a touch of Garlic Butter

A fan of Avocado served with Prawns and Fresh Local Crab



Best end Grilled Lamb Cutlets served with grilled Tomato, Mushrooms and Mint Sauce
Pan-fried Fillet of Sea Bass with stir-fried Vegetables, Noodles and King Prawn in a Sweet Chilli Sauce
Chicken Breast wrapped with Serrano, presented with Asparagus and Curry Sauce
Vegetarian option available

Market Vegetables and Potatoes in Season



Profiteroles with Chocolate Sauce and Ice Cream Chef's Vanilla Crème Brulée \* Cake of the Day Selection of Cheese and Biscuits



Filter Coffee & Chocolate Mints

Price £38.50

Overnight Stay for locals £160.00 per couple (Accommodation, Dinner & Breakfast)

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any specific dietary requirements, please inform your waiter (GF=Gluten Free, VG=Vegan, V=Vegetarian)