



SAMPLE MENU₃

Deep-fried Mushrooms coated in Breadcrumbs and a Touch of Garlic

Honeydew Melon presented with Exotic Fruits

Grilled King Prawns with White Wine, Lemon Juice and Garlic



Entrecote Steak presented with Madeira Wine Brandy and Cream Chicken Breast served with Creamy Sauce and sliced Mushrooms topped with Melted Cheese, Parma Ham and Fresh Asparagus

Poached Fillet of Sole presented with Greenland Prawns & Crabmeat in a Creamy Sauce Vegetarian option available

Market Vegetables and Potatoes in season



Vanilla Crème Brulée * Profiteroles with Chocolate Sauce and Ice Cream Fresh Fruit Salad served with Cream * Cake of the Day



Filter Coffee & Chocolate Mints

Price: £35.50

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)