



## PARTY MENU 3

### SCALLOPS

IN THEIR SHELL – CHEESE SAUCE – SLICED MUSHROOMS

### PANCAKE

LEEK – CHEESE SAUCE - AVOCADO

### FAN OF MELON

PRAWNS – MARIE ROSE SAUCE



### FILLETS OF SOLE

POACHED FILLETS – PRAWNS – MORNAY SAUCE

### GRILLED ENTRECOTE

VEGETABLES – SAUTED POTATOES – BORDELAISE SAUCE

### CHICKEN BREAST

COOKED IN WHITE WINE – CINZANO – ALMONDS – CREAMY SAUCE



### VANILLA CRÈME BRULE

CAKE OF THE DAY

CHEF'S HOMEMADE APPLE PIE SERVED WITH ICE CREAM



FILTER COFFEE & CHOCOLATE MINTS

3 COURSES & COFFEE £35.00

5% GST INCLUDED

*A discretionary service charge of 10% will be added to your bill*

***Overnight Stay for locals £170.00 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](#))