



PARTY MENU 2

CRAB CAKE

DIJONNAISE – POACHED EGG – CUCUMBER & TOMATO SALSA

DOLLY SALAD

WITH FRIED PRAWNS, CHORIZO, SALAD, SPRING ONIONS AND TOASTED SESAME SEEDS

FAN OF MELON

MELON – SELECTION OF FRESH FRUITS



CATCH OF THE DAY

CRUSHED NEW POTATOES – ASPARAGUS SPEARS – CRAB & CAPER CREAM

GRILLED ENTRECOTE

TERDERSTEAM BROCCOLI – SAUTED NEW POTATOES – CREAMY MUSHROOM SAUCE

CAJUN CHICKEN

CAJUN GRILLED CHICKEN BREAST – VEGETABLES – SAUTED NEW POTATOES



VANILLA CRÈME BRULE

CAKE OF THE DAY

CHEF'S HOMEMADE APPLE PIE SERVED WITH ICE CREAM



FILTER COFFEE & CHOCOLATE MINTS

3 COURSES & COFFEE £39.50

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)