

SAMPLE DINNER MENU

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*Pickled Beetroot, Whipped Goats Cheese Salad, Tomato, Balsamic Dressing
Tian of Smoked Chicken, Potato, Bound in Wholegrain Mayonnaise, Rocket Pesto
Duo of Melon, Fresh Fruit Coulis
Pan Seared Scallops, Sweet Corn Puree, Scallop Cream
Homemade Vegetable Soup*

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*Grilled Sirloin Steak cooked to your liking, Black Pepper Sauce, Crispy Onions, Bacon
Duo of Pork Fillet, Slow Cooked Pork Belly, Sautéed Cabbage, Bacon, Apple, Pea Shoot Salad
Fillet of Cod, Smoked Bacon, Carrot Relish, Soft Fried Egg, Seared Seabass Fillet, Pea Cream
Roast Rack of Lamb, Fondant Potato, Pan Fried Fillet, Rosemary Jus
Roast Breast of Chicken, Rosti Potato, Puy Lentils, White Wine Cream
Poached Gnocchi, Wild Mushroom Cream, Gratinated with Parmesan Cheese*

All served with a Selection of Garden Fresh Vegetables & Potatoes

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*Warm Apple Crumble, Custard & Cream
Vanilla & Raspberry Cheesecake, Fresh Strawberries, Fruit Coulis
Warm Chocolate Fudge Cake, Chocolate Sauce, Vanilla Ice-Cream
Crème Caramel, Shortbread Biscuit, Cookie Ice-Cream
Farmhouse Cheeseplate & Biscuits
Traditional Sherry Trifle & Cream
Selection of Ice Cream in Wafer Basket, Toffee Sauce*

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Freshly Brewed Bewleys Tea or Coffee with After Dinner Mints