

Sample 24 hour rate inclusive Dinner Menu

Starters

Salad of Grilled Sardines, Tomato, Red Onion, Roquette & Basil

Crab, Bean Sprout, Chilli & Coriander Rolled Omelette

Quenelles of Galia Melon, Marinated English Strawberries, Greek Yoghurt with Organic Honey & Toasted Almonds

Goats Cheese Mousse, Walnut Brittle, Apple and Walnut Salad

Fresh Picked Lincolnshire Asparagus Risotto, Poached Egg & Pea Sauce

Main Courses

Fillet of Sea Bass, Vanilla Butter Vinaigrette, Beans & Jersey Royal Potatoes

Seared Stuffed Slow Braised Lamb, Ratatouille Vegetables, Basil Sauce & Herbed Cous
Cous

Local Reared 30 Day aged 7oz Rump Steak, with either, Caesar Salad and Hand Cut Chips
or Steak Garnish, Hand Cut chips & Béarnaise Sauce

Grilled Chicken, Celeriac Puree, Parmentier Potatoes, Deep Fried Anchovies, Tomato &
Chive Fondue

Malaysian Fried Vegetables, with Sweet Chilli Dressing & Coriander Yoghurt

Venison Steak with Swede & Carrot Dauphinoise and Light Juniper Jus

Fresh Dressed Crab Sauces and Dips

Desserts

Butter Scotch Tart, Caramelised Bananas

Vanilla Cheesecake with Seasonal Fruit Topping

Tiramisu with Almond Biscuit

House Ice Creams and Sorbets

A Palters of Cheese with Home Made Chutney, Celery, Grapes and Biscuits

Yorkshire Rhubarb served 3 Ways

Fruit Pudding, Fruit Sauce & Clotted Cream

Freshly Brewed Coffee