



PARTY MENU 3

SCALLOPS

IN THEIR SHELL – CHEESE SAUCE – SLICED MUSHROOMS

PANCAKE

LEEK – CHEESE SAUCE – AVOCADO

FAN OF AVOCADO

PRAWNS – MARIE ROSE SAUCE



FILLETS OF SOLE

POACHED – VEG – POTATOES – PRAWNS – MORNAY SAUCE

LAMB CUTLETS

JERSEY ROYALS – FIELD MUSHROOMS – VINE TOMATOES – CHIMICHURRI

CRISPY DUCK

FLAMED WITH GRAND MARNIER – VEG – POTATOES – ORANGE SAUCE



VANILLA CRÈME BRULÉ

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](#))