

# Table d'hôte Sample Dinner Menu



## Entrées

Fan of Honeydew Melon  
Mango Coulis & Exotic Fruits (V)

Home Cured Salmon Gravlax  
Garlic Bread, Watercress & Herb

Root Vegetable Soup  
Chopped Herbs (V)

Ham Hock  
Wholemeal Toast, Pea Tops  
& French Dressing

## Mains

Marinated English Lamb Rump, Red  
Onion Marmalade & Thyme Scented Jus

Crispy Roasted Duck Leg  
Plums, Star Anise & Soy Marinade

Grilled Fillet of Sea Bream  
Broad Beans & Avocado Salsa

Stuffed Bell Pepper with Vegetable Ratatouille  
Pesto & Balsamic Glaze (V)

Sirloin Steak (cooked to your liking)  
Peppercorn, Béarnaise or Three Mustard Sauce  
Tomatoes & Mushrooms  
(£9.25 per person supplement)

Grilled Whole Dover Sole  
Beurre Blanc  
(£10.95 per person supplement)

All main courses are served with a selection of seasonal vegetables

## Extras

Asparagus, Toasted  
Walnuts & Blue Cheese

Wild Mushrooms,  
Spinach & Oriental Sauce

Baby Carrots & Broccoli  
Garlic Butter

Hand Cut Chunky Chips  
Smoked Sea Salt

Sautee Potatoes, Roasted Onion  
& Hot Paprika

(£2.95 per person supplement for each extra)

## Desserts

Warm Spiced Apple & Cinnamon Sponge  
Vanilla Custard

Traditional  
Trifle

Eton Mess  
with Fresh Berries

Chocolate Rich  
Profiteroles

Lavender  
Crème Brulee

Fresh Fruit Salad  
with Single Cream

Cheese & Biscuits  
with Grapes, Celery & Chutney  
(£2.95 per person supplement or £5.45 per person with a Glass of Port)

Followed by Fresh Ground Kenyan Reserve Coffee

Should you require any items that are not listed on the menu,  
this is at the Chef's discretion and may incur an additional cost

(V) = Vegetarian. Some dishes may contain nuts  
Head Chef: Janis Belkovskis