

## **Sample Menu**

### **To begin**

*Roasted sweet potato and butternut squash soup*

*Prawn cocktail with Marie rose sauce can brown bread and butter*

*Salmon lemon and dill fishcake with creamed leeks*

*Chicken and bacon Caesar salad with garlic croutons*

*Ham hock and pickled vegetable terrine with piccalilli and crusty bread*

*Grilled halloumi salad with beetroot, cherry tomatoes and red onion*

*Mushroom and leek bruschetta with dressed salad*

### **For the main**

*Roast turkey with pig in blanket, sage onion stuffing, roast potatoes, chefs choice vegetables and pan gravy*

*Roast topside of beef with Yorkshire pudding, roast potatoes, chefs choice vegetables and pan gravy*

*Chicken breast with hasselback potatoes, tender stem broccoli and a chorizo, red onion cream*

*Grilled sea bass with potato croquettes, green beans, red pepper sundried tomato butter*

*Salmon fillet with crushed new potatoes, peas, leeks, shallots, and white wine dill cream*

*Roasted vegetable wellington with herb roasted new potatoes, chefs choice vegetables and vegetarian gravy*

*Brie, red onion and tomato tart with new potatoes and tender stem broccoli*

### **Daily Desserts available on the night**

**Please speak to a member of staff prior to your arrival if you have any dietary requirements**