

Prix Fixe

I propose our menu Prix Fixe. A seasonal menu of Starter, Main Course and Desert with Coffee & Petit Fours for our inclusive guests

All dishes are complete, but for an extra treat:

Triple cooked chips £4.50

Roast root vegetables £3.50

Wilted greens £3.50

Guests dining a la carte may of course enjoy any of these dishes

Starters are £9, Mains £20 and Desserts £9

If you have any dietary requirements please do let us know otherwise on behalf of Head Chef Ian MacDonald and restaurant Manager Sylwester Salata I wish you

“Bon Appetit”

STARTERS

Carrot and Coriander Soup with Carrot Crisps

Finely sliced Yellow fin Tuna marinated in Oriental Spices

MAINS

Duo of Cumin Spiced Lamb served with Caramelised Root Vegetables, Shallot Puree with a Port and Redcurrant Sauce

Pan Roasted Monkfish wrapped in Black Forest Ham served with Wild Mushrooms, Baby Spinach and a Red Wine Sauce

Vegetable Risotto finished with Garden Herbs and mature Parmesan

DESSERTS

Classic Bread and Butter Pudding with Langage Rum and Raisin Ice Cream