



## SAMPLE FOUR COURSE TABLE D'HOTE MENU

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### SOUP COURSE

BROCOLLI AND STILTON SOUP (V)



### STARTERS

NORTH ATLANTIC PEELED PRAWNS  
ON A BED OF MIXED LEAVES TOPPED WITH COCKTAIL SAUCE

FAN OF MELON (V)  
DUO OF GALIA AND HONEYDEW MELON SERVED WITH A MANGO SORBET OR MANGO COULIS

DEEP FRIED BRIE (V)  
IN A POPPY SEED AND BREADCRUMB CRUST AND SWEET CHILLI SAUCE



### MAIN COURSES

ROAST SIRLOIN OF BEEF  
TRADITIONALLY SERVED WITH YORKSHIRE PUDDING  
AND A RICH GRAVY

PAN SEARED CHICKEN BREAST WRAPPED IN PARMA HAM  
SERVED WITH A SAGE AND WHITE WINE CREAM SAUCE

GRILLED SALMON FILLET  
ON A BED OF COURGETTE RIBBONS WITH A WATERCRESS CREAM SAUCE

COURGETTE AND MUSHROOM STROGANOFF (V)  
SERVED WITH SAFFRON RICE AND A SALAD GARNISH



WHISKY AND ORANGE "BRIOCHE" BREAD AND BUTTER PUDDING  
SERVED WITH CUSTARD

### PROFITEROLES

FILLED WITH CHANTILLY CREAM WITH HOT CHOCOLATE SAUCE

FRESH FRUIT SALAD  
**HOTELS**

SELECTION OF CHEESES  
WITH BISCUITS



COFFEE & MINTS (£2.50 PER PERSON)

FOR GUESTS STAYING ON A HALF BOARD BASIS THE TABLE D'HOTE MENU IS  
INCLUDED IN THE TARIFF. THE FOUR COURSE TABLE D'HOTE MENU FOR  
ADDITIONAL GUESTS OR NON RESIDENTS  
IS £ 29.95 PER PERSON.

ALL OUR PRICES ARE INCLUSIVE OF VAT BUT NOT SERVICE.  
GRATUITIES ARE AT YOUR OWN DISCRETION

