

MENU

A

STARTER

BUTTERNUT SQUASH & SWEET POTATO SOUP

SERVED WITH HANDMADE BREAD AND BUTTER

THAI STYLE FISH CAKES

PICKLED VEGETABLE SALAD & THAI SWEET CHILI SAUCE

WILD MUSHROOMS ON TOAST

GARLIC SAUTEED MUSHROOMS FINISHED WITH CREAM

SERVED ON CIABATTA BREAD

MAIN

BEEF BOURGUIGNON

DICED BEEF, RICH RED WINE MUSHROOM, ONION AND

BACON SAUCE, MASHED POTATO & SEASONAL

VEGETABLES

HERB CRUSTED FILLET OF FISH

SERVED WITH DILL, LEMON CRUSHED NEW POTATOES

AND WHITE WINE CREAM SAUCE

BEEF TOMATO & HALLOUMI SALAD

SLOW COOKED BEEF TOMATO, SPINACH, PINE NUTS, DEEP

FRIED HALLOUMI AND PESTO DRESSING

DESSERT

STICKY TOFFEE PUDDING

TOFFEE SAUCE AND VANILLA ICE CREAM

CHOCOLATE GANACHE TART

RICH CHOCOLATE TART, SERVED WITH ORANGE CREME

CHANTILLY AND GRIOTTINES

TRIO OF LAKES ICE CREAM

SERVED WITH CHOCOLATE SWIRLS