

Table d'Hote Menu

3 COURSE DINNER £22.50

inclusive of 15% VAT., (v) = vegetarian

STARTERS

Cornish Brie

Delicious chunks of Cornish brie, coated in breadcrumbs and fried until golden. Served with a sweet redcurrant jelly & salad garnish. (v)

Chef's Soup of the Day

Prepared this morning to a traditional recipe, using locally sourced produce.

Seafood Salad

A medley of Mediterranean seafood served on a bed of lettuce, topped with and prawns

MAINS

Chicken with Parma Ham

Succulent chicken breast wrapped in Italian Parma ham. Served with a rich red wine gravy and a selection of fresh vegetables.

Prawn & Sole Thermidor

Lemon Sole fillet with prawns set in a light mustard & cream Thermidor sauce and Gratinated. Served with a selection of fresh vegetables.

Mediterranean Pasta Arabiata

Medley of Mediterranean vegetables & penne pasta in a rich chilli and tomato sauce, topped with flakes of Parmesan Regianno. Accompanied by a green salad. (v)

DESSERTS

Choose from our selection of exquisite homemade Desserts. Served with Rodda's Clotted Cream or Callestick Farm Ice Cream.

COFFEE

Freshly brewed Filter Coffee or English Tea. Served with a selection of Mints and petit fours £2.25

