

Table d'Hote Menu

3 COURSE DINNER £22.50

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

STARTERS

Garlic Bread

White baguette, with fresh chopped garlic & parsley.
Topped with melting cheddar cheese. (v)

Chef's Soup of the Day

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

Melone Con Parma

Succulent wedges of Galia melon simply topped with
authentic Italian Parma ham

MAINS

Broccoli, Asparagus & Mushroom Carbonara

Fresh ingredients, sautéed until tender, served with spaghetti
in a creamy Cornish blue stilton cheese sauce. (v)

Roast English Sirloin of Beef

Served with homemade Yorkshire pudding, our traditional beef gravy with
horseradish sauce offered, with a selection of fresh vegetables.

Salmon Fish Cakes

Flakes of premium salmon with fresh chilli, bread crumbed. Served with a
crisp seasonal salad, dressed with a sweet chilli & lime conserve

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

