

## **Table D'hôte Menu**

### **Homemade Soup of the Day**

With Crusty Roll & Butter

### **Warm Salmon Tartlet**

Served on Mixed Leaves with a Dill & Citrus Cream

### **Buffalo Mozzarella, Beef Tomato & Rocket Leaf Salad**

With Balsamic Olive Oil

### **Chilled Melon with Fresh Fig & Prosciutto Ham**

### **Ballotine of Chicken**

With Smoked Cheese & Sun-blushed Tomato

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### **Fillet of Beef Stroganoff**

Served with Basmati Rice

### **Braised Lamb Shank**

On Olive Oil Mash with a Minted Jus

### **Grilled Swordfish Steak**

On Roast Fennel with Tarragon Butter

### **Char Grilled Pork Cutlet**

Under a Stilton Cheese Glaze with Plum Sauce

### **Mixed Bean Vegetable Chilli**

With Flour Tortilla & Soured Cream

### **Selection of Cold Meats or Salmon**

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### **Chef's Selection of Desserts**

£21.50 2 Course

£26.00 3 Course

TDH4 15.03.11

Please ask for more information on this menu if you have an allergy;  
Regrettably, we cannot guarantee any of these dishes are completely free from traces of nuts.  
It is our policy not to use any genetically modified food