



## *The Dining Room*

### **MENU**

SERVED 6PM UNTIL 7.30PM  
RESERVATION ONLY

**3 COURSES - 30**  
**AFTER DINNER TEA/COFFEE - 3.5**

#### **TO START**

**HOME-MADE SOUP OF THE DAY (V)**

WARM CRUSTY BREAD

**SMOKED HADDOCK FISHCAKES**

COCONUT, LEMONGRASS, GINGER, LIME & PEPPER SAUCE

**DUCK & ORANGE PATE**

INFUSED WITH COINTREAU, MELBA TOAST

**BAKED CAMEMBERT**

RED ONION MARMALADE, TOASTED CIABATTA

#### **TO FOLLOW**

**MAIN COURSES ARE SERVED WITH DAUPHINOISE POTATOES AND SEASONAL VEGETABLES**

**CORN-FED CHICKEN SUPREME (GF)**

FREE RANGE CHICKEN LEG, GARLIC, GINGER, LIME AND CURRIED COCONUT CREAM SAUCE

**WILD MUSHROOM RISOTTO (V)**

FRESH GREEN LEAVES, PARMESAN SHAVINGS

**BEEF DIJONNAISE (GF)**

BRAISED BEEF, LEEKS, CARROTS AND MUSHROOMS, DIJON MUSTARD CREAM SAUCE

**LAMB COTTAGE PIE (GF)**

MINCED LAMB, ONIONS, CARROTS, TOMATOES IN A RED WINE GRAVY, BUTTERY MASHED POTATO

**APRICOT & GINGER PORK (GF)**

BOUNDERS APPLE CIDER, CHILLI, CHICKPEAS & COCONUT

#### **TO FINISH**

**BAKED VANILLA CHEESECAKE**

FRESH FRUIT SORBET

**RICH CHOCOLATE POT**

SHORTBREAD ROUNDS

**SPICED APPLE CRUMBLE**

MADAGASCAN VANILLA CUSTARD OR DOUBLE CREAM