

Sample Dinner Menu

(By prior arrangement)

Please note:- Unfortunately we are not licensed to sell alcohol so please bring your own, should you wish to have a tippie!
This is a "Table d'hôte" Menu so please make your choice from the dishes below to suit you all.

Prices

Two Courses £14.00, Three Courses £18.00

Coffee or Tea is included

Starters

Caramelised Onion Tart topped with Goat's Cheese
Spinach Roulade with cream cheese and red pepper purée

Entrees

Beef Stroganoff. Strips of Fillet of Beef with mushrooms and cream served with rice
Stuffed Fillet of Pork with apple and sage stuffing in a cider sauce
Chicken Breast stuffed under the skin with ricotta cheese, spring onion and spinach
Salmon in filo pastry served with a lemon butter sauce
Oven baked Mushroom risotto
Spinach and Ricotta Lasagne with pine nuts
Served with seasonable vegetables mostly fresh from our garden

Desserts

Crème Bruleé, Lemon Tart or Lemon Meringue Pie
Pavlova with fresh fruit and cream

We also do a one main course supper for those who just want something quick and cheerful at £8.00.

Take your choice of Fish Pie, Chicken Korma, Spaghetti Bolognaise, etc., etc.

If there is anything else that you would like,
just ask and we will do our best to oblige.

Please bear in mind though that we are ten miles from the nearest store so reasonable notice will be much appreciated.