

## **TABLE D'HOTE MENU**

**A TRADITIONAL THREE COURSE SELECTION, IDEAL FOR  
ANY FORMAL DINING OCCASION**

**TO START...**

### **ALL HOME MADE SOUPS :**

**CARROT & CORIANDER  
VICHY SOIS (LEEK, POTATO & CHIVE)  
SPICED PARSNIP  
PRAWN BISQUE  
CREAMY CAULIFLOWER  
BROCCOLI & STILTON  
TOMATO & BASIL  
SEASONAL VEGETABLE**

### **PEPPERED SMOKED MACKEREL**

**WITH A DRESSED ROCKET SALAD & HORSERADISH MAYONNAISE**

### **COINTREAU MARINATED FAN OF MELON**

**WITH A RED BERRY COMPOTE**

### **DUCK & ORANGE PATE**

**SERVED WITH CRISP BREAD & TOSSED SALAD GARNISH**

### **MARINATED KING PRAWN COCKTAIL**

**SERVED WITH TOSSED MIXED LEAVES & A CITRUS DRESSING**

### **TOMATO & MOZZARELLA SALAD**

**WITH A FRESH BASIL & CRACKED BLACK PEPPER DRESSING**

**MAIN COURSE...**

### **ROAST DINNER OF YOUR CHOOSING:**

**BEEF, CHICKEN, PORK, LAMB OR TURKEY  
ALL SERVED WITH TRADITIONAL ACCOMPANIMENTS**

### **ESCALOPE OF TURKEY**

**WITH A CRANBERRY & ORANGE SAUCE**

### **SUPREME OF CHICKEN**

**COOKED & SERVED IN A TOMATO, MUSHROOM & TARRAGON SAUCE**

### **TRADITIONAL COQ AU VIN**

**(SERVED ON THE BONE)**

### **CHUNKY STEAK & ALE PIE**

**STEAMED FILLET OF SALMON**  
*SERVED ON A WHITE RIOJA & WATERCRESS SAUCE*

**CIDER BAKED GAMMON HAM**  
*SERVED WITH A SWEET APPLE GRAVY*

**DESSERT SELECTION...**

**WHITE & DARK CHOCOLATE FUDGE CAKE**  
*WITH FRESH CREAM*

**FLORIDA STYLE LEMON CHEESECAKE**

**TRADITIONAL JAM ROLY POLY**  
*WITH CUSTARD*

**PECAN PIE**  
*WITH VANILLA CREAM*

**TOFFEE APPLE FUDGE CAKE**  
*WITH CINNAMON CREAM*

**STRAWBERRIES & CREAM**

**FRESH FRUIT SALAD & CREAM**

**CHOCOLATE & TOFFEE BREAD & BUTTER PUDDING**  
*WITH VANILLA CREAM*

**TRADITIONAL BRITISH OR CONTINENTAL CHEESE BOARD**

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**FRESHLY BREWED COFFEE & BITTER MINTS**