

2015 Dinner Menu

£28 per person (£24 for 2 courses)

To start

Carrot & Parsley Soup

Smoked Salmon on salad leaves with lime dressing

Pear & Nut Salad with crumbled blue cheese

Field Mushroom stuffed with celery, spinach, shallot and cheese

Mains

Higher Hacknell Farm Organic Rib Eye Steak with Peppercorn Sauce
(sadly we need to charge a £2.50 supplement for this option)

Merrifield Farm Free Range Duck Breast in Bitter Orange

Higher Hacknell Farm Organic Lamb Leg Steak
encrusted with Rosemary and Garlic

Plaice Fillet baked in Aga with Lemon & Parsley

Sea Bass Fillet with sizzled ginger, chilli & spring onion

All served with fresh seasonal vegetables

Dessert

Spiced Apple Crumble

Poached Pear in red wine reduction

Chocolate Mousse with a twist

Selection of local ice cream/sorbet

Local Cheese Platter with fruit/celery

Organic Coffee/Tea and chocolates in the sitting room

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Vegetarian options

For guests who prefer not to eat fish/meat the following main courses are available.

Mains

Eggplant and Pepper Stack with Goats Cheese

Mushroom and Garden Herb Risotto

Sweet Potato Curry

Double Baked Cheese Soufflé

Please let Sarah or Ian know your preference well in advance.