

Sample Dinner Menu

We know that mealtimes can be the highlight of the day.
We pride ourselves on offering delicious, home-cooked dishes made from fresh, local ingredients.
From cosy tables for two, to dining with a show afterwards, celebrating a special occasion
or welcoming people to dine with you, our team love to make it happen.

TO START

HOMEMADE LEEK AND POTATO SOUP
~ served with a warm, buttered bread roll ~
MOZZARELLA AND TOMATO STACKERS

MAIN

CREAMY GARLIC AND CHICKEN PASTA
SALMON FILLETS IN A LEMON SAUCE
NUT ROAST
~ All served with potatoes and seasonal vegetables ~

DESSERT

CHEESE BOARD WITH ARTISAN BISCUITS, CELERY AND GRAPES
CHOCOLATE ORANGE CHEESECAKE
FRUIT CRUMBLE AND CUSTARD

TO FINISH

HOMEMADE BISCUITS AND COFFEE

Sample Breakfast Menu

LOCALLY SOURCED COOKED BREAKFAST

LIGHTER OPTIONS

Porridge

Fresh Fruit Salad
with Yoghurt

Croissants or Toast

Coffee, Tea
and a selection of juices

Sample Light Lunch

PLOUGHMAN'S LUNCH

PRAWN COCKTAIL

or

**ROAST HAM
SANDWICHES**

**CARROT AND
CORIANDER SOUP**

with

CRUSTY BREAD

A selection of drinks and snacks are available at all times, wines and beers are on offer to enjoy with your meal too. Our chef is happy to cook your favourite dish, help you celebrate a special occasion, or invite guests to join you, we just ask for a bit of notice.