



Sample dinner menu

**Starters**

**Southern Fried Chicken**

Served with apple and celeriac remoulade, chef's barbeque sauce

**Classic Prawn Cocktail (GF)**

**Mains**

**Steak Ale Casserole (GF)**

Tender beef casserole served with spring onion mash

**Salmon En Croûte**

Salmon fillet with cheese and spinach baked in pastry, creamed leeks, lemon dill mayo

**Mediterranean Vegetable Linguine (V)**

Vegetables cooked in tomato sauce with pasta guacamole garnish

**Chef's Cold Meat Platter (GF)**

Prepared cold cuts of cooked and cured meats with dressed crisp house leaf salad

Selection of Seasonal local vegetables and home-grown potatoes

**Desserts**

**Profiteroles (V)**

Served with belgian chocolate drizzle

**Lemon Panna Cotta (GF, V)**

With blueberry topping

**Fresh Fruit Salad (VE)**

with or without pouring cream

**Jersey Ice Cream**

served in scoops of vanilla, strawberry, chocolate, or mint choc chip

**Selection of Cheese & Biscuits (GFO)**

served with celery and grapes

**Fresh filter coffee**

£25 per person

- If you have food allergy or special dietary requirement, please inform one of the members of staff.