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Brasserie – Inclusive Diners' Menu

Starters

Chef's homemade soup of the day

Served with a crusty bread roll

Smoked salmon

Orange, radish, carrot, mint, coriander
Asian dressed leaves

Heritage tomato and mozzarella

Balsamic reduction, micro basil

Main courses

Chicken supreme

Puy lentils, honey glazed carrots and parmesan foam

Pork cutlet

Roasted apple, French beans and hand cut chips

Vegetable pie

Butternut squash, mushrooms, leeks, hand cut chips and peas

Fresh tagliatelle pasta

Olives, cherry tomatoes, olive oil, spinach, marjoram
Parmesan and broad beans

Desserts

Earl Grey rice pudding

Chocolate soil and chocolate ice cream

Ice cream

Selection of ice creams

Blueberry frangipane tart

With clotted cream

£22.00 per head if not dining on the inclusive dinner deal

For allergen advice please ask a member of staff