

Table d'hote menu
Included within 24 hour delegate rate

Starters

Chefs soup of the day with a warm crusty roll (v)

Wild mushroom and rocket risotto
With parmesan shavings and truffle oil. (v)

Parma ham, Feta cheese & mixed olive salad.

Main Course

Thai style supreme of chicken
With egg noodles and red Thai curry & coconut sauce

Pan fried fillet of cod
with roasted cherry tomatoes, wilted spinach & Provencal sauce

Leek, Pear and Brie tart with redcurrant compote

Served with seasonal potatoes & vegetables

Dessert

Fresh fruit pavlova

Orange Crème Brulee

Toffee, Chocolate & Praline Tart