

starters

roasted red pepper and tomato soup



ham hock terrine, balsamic onion marmalade



baked goat's cheese, tomato compote, mixed leaves, olive tapponade



smoked salmon and prawn salad



leek and cheddar tart, romesco dressing



ragù filled crêpes, tomato & béchamel



main courses

roast sirloin of beef with yorkshire pudding



loin of pork with stuffing



pan roasted chicken breast, sauté mushrooms, black pepper and cognac jus



fillet of salmon, savoy cabbage, lemon beurre blanc



spinach risotto, parmesan cream



to accompany

fresh seasonal vegetables & potatoes



desserts

vanilla pannacotta, raspberry compote



lemon tart, crème chantilly



warm treacle tart, vanilla ice cream



profiterolls, chocolate sauce



speciality dessert prepared for today

(please enquire)



two courses & filter coffee ~ £18.50

three courses & filter coffee ~ £21.50



We are now taking bookings for December.

Please remember to book early for the

The Bay Suite - New Year's Eve Buffet & Disco (£25 pp) or

Edward's - New Year's Eve Celebration Dinner (£55 pp)