

Dinner Menu 4
6 March – 23 March 2017

Moules Marinere

Vegetables, Parsley, White Wine, Cream

Potted Meat

Spiced Beetroot & Orange Chutney

Rabbit, Pistachio & Tarragon Boudin

Chicory, Pear & Roquefort Salad

Roasted Plum Tomato & Olive Soup

Pesto and Goats Cheese Bread

Seared Calves Liver with Bacon

Port Wine Essence

Twice cooked Turkey Roulade

Parma Ham and Basil

Roasted Salt Cod

Creamed Potatoes, Clam & Vegetable Chowder

Sesame Tempura Vegetables and Crispy Quorn

Oriental Dressing

Desserts TBC