

THE DINING ROOM
DINNER MENU

TO START

Loch Fyne oak roast salmon
with
Morecambe bay shrimps and chive butter

Watercress Soup
with
a lime crème fraiche

Pan fried Scallops
with
Pancetta, and minted peas

Chicken Liver Parfait
with
gherkins and onion marmalade

Smoked haddock and Saffron
Risotto

Goats cheese and Vine tomato tart
with
rocket salad

Crispy Confit of Duck
with a Sesame dressed rocket and orange salad
(Starter or Main Course)

MAIN COURSE

Fish stew with Mussels, Saffron,
garlic mayonnaise and croutons

Roast Fillet of Local Beef
With Tarragon butter, and flat mushroom.

Free Range Belly Pork with Baby apples,
Black pudding mash and a cider sauce

Fillet of Organic Salmon
With
sweet chilli dressing, tomato and sweet pepper salsa

Ravioli of Ricotta and spinach
With a spinach cream

Chipped potatoes £2.00

Green salad £2.00

DESSERT

Warm Chocolate mousse with
a liquid chocolate centre, served with
Chocolate ice cream in a crisp chocolate basket

'Snicker's' crème brulee

Iced Passion fruit parfait
with raspberry coulis

New season rhubarb and pink Champagne jelly
With homemade liquorice ice cream

A selection of English and continental
Cheeses with celery and homemade apple chutney

Cheese as an extra course
£6.50

Coffee and
home made petit fours
£3.25

2 courses £23.95
3 courses £28.75

Includes vat
Service to customers discretion