## TABLE D'HOTE DINNER SAMPLE MENU



## **STARTERS**

Plump Juicy Prawns set on a Bed of Crispy Lettuce coated in Marie Rose Sauce

Sauté Button Mushrooms finished in a Garlic and Crème Fraiche Sauce

Homemade Cream of Celery and Stilton Soup

Chilled Fruit Juices - Orange, Apple, Grapefruit

## MAINS

Topside of English Beef accompanied by Yorkshire Pudding, Horseradish Sauce and Roast Gravy

Grilled Escalope of Norfolk Turkey enriched with Cracked Black Pepper Sauce

Grilled Fillet of Atlantic Haddock enhanced with Creamy Watercress and White Wine Sauce

Chef's Choice Salad of the Day

Broccoli Spears and Sliced Carrots

Potatoes of the Day

## DESSERTS

Hot Black Cherries with Vanilla Ice Cream

Chocolate Fudge Cake served with Fresh Cream

Fresh Fruit Salad

Assorted Dairy Ice Creams

Cheese Platter – a Selection of Cheddar, Brie and Stilton Cheeses

Freshly Brewed Tea or Coffee

If you have any special diets, food allergies or intolerances please speak to one of our Restaurant staff before ordering your meal. Our allergen advice menu is available on request.

Please note that fish may contain small bones.

