

## **To Start**

### **Homemade Consommé**

Consommé of Hob Green's Pheasant with Marsala Wine with Shaved Mushroom & Black Truffle

### **Potted Shrimps**

Potted Morecombe Bay Shrimps in Clarified Butter scented with Nutmeg & Black pepper with Toasted Ciabatta Slices

### **Tian of Scrambled Egg**

Layered Stack of Creamy Peppered Scrambled egg draped with Smoked Scottish Salmon, Watercress

### **Pear**

Saffron Poached Comace Pear filled with Mrs Bell's Blue Cheese & Air Dried Parma Ham on Dressed Leaves

### **Lamb Confit**

Pressed Timbale of Shredded Lamb Shank held in Thyme infused Aspic & Served with Marinated Red Cabbage

## **Main Course**

### **Cod Loin**

Grilled North Sea Cod Loin on a Pea Puree & Topped with Paprika dusted Galette Potatoes

### **Fillet Beef Mignon**

Medallions of Fillet Beef on Seared Artichoke hearts, Sun Kissed Tomato & Béarnaise sauce

### **Venison**

Rolled loin of "Studley Royal" Venison wrapped in Back Bacon with our own Orchard Damson Plum & Madeira sauce

### **Corn Fed Chicken**

Roast Supreme of Corn Fed Chicken on a melange of Mediterranean Vegetables, Balsamic Glaze

### **Pork Fillet Escalope**

Roundels of Sauté Pork Tenderloin layered with our Orchard Bramley & Sultana Compote, Sweet Cider & Shallot Cream

All our Main courses are accompanied with a Selection of Vegetables and Potatoes

***Table D'hôte Menu ~ Two Courses £21.50 & Three Courses £27.50***

***Vegetarian Menu Available on Request***

***Hotel Residents With Dinner Inclusive Rates Are Entitled To Our Standard Three Course Menu, All Other Supplements Will Be Charged.***