

Arrival Day Menu

Starters

French onion Soup

Champagne Pate

Mixed salad, Grilled Brioche

Traditional prawn cocktail

Mains

Chicken Supreme

Dauphinoise's, Roasted Shallots & Leek Julienne, Cep Jus

Chefs' Fish Pie

Mixed Seafood & Potato Topping

Cauliflower Couscous

Super-seeds, Butternut Squash & Harissa

Desserts

Chocolate Brownie

Vanilla Ice Cream

Berry Eton Mess

Raspberry Coulis

Apple & Blackberry Crumble

Custard

Selection of Ice Creams

Starters

Fried Calamari

Lime & Ginger Dressing

Mushrooms a la Grecque

Ciabatta Croute

Free Range Chicken & Chorizo Terrine

Toasted bread & leaves

Mains

Traditional Beef Bourguignon

Red Wine Sauce & Stewed Potatoes

Pan Fried Hake Loin

Pomme Puree, Broccolis & Sauce Vierge

Penne Pasta

Passata, Fresh Basil, Olives & Parmesan

Desserts

Pineapple Upside Down Cake

Lime Crème Fraiche

Pear Poached in Red Wine

Cinnamon Clotted Cream

Banana Split

Selection of Ice Creams

Final Evening Menu

Starters

Smoked Chicken Salad

Port Reduction & Tomato Salsa

Crab Cake

Chilli Dressing, Kale Salad

Medley of Pickled Vegetables

dips & salad

Mains

South West Pork Fillet Wrapped in Parma Ham

Apple Stuffing & Mash Potato, Butternut Squash, Broccoli & Madeira Jus

Plaice Fillets

Tomatoes on the Vine, Creamed Spinach & Parmesan Arancini, Sauce Vierge

Wild Mushroom Stroganoff

Mixed Rice

Desserts

Tia Maria Creme brulee

Langue de Chat

Poached Pear

Warm Chocolate Sauce

Flourless Chocolate Fondant

Vanilla Ice Cream, Rich Chocolate Sauce

Selection of Ice Creams