



Garden Room Restaurant Menu

STARTERS

Honeydew Melon Gondola

topped with Iced Citrus Sorbet

Baked Flat Mushroom

filled with a Goats Cheese, Basil & Bacon Stuffing

Golden Fried Goujons of Plaice

served with a Tartar Dip

Blue Cheese, Pear & Toasted Walnut Salad

drizzled in a Honey & Mustard Dressing

Smoked Chicken & Pineapple

combined in Parsley Mayonnaise & served on a Bed of Mixed Leaves

Fresh Cream of Leek & Potato Soup

MAIN COURSES

Roast Sirloin of Beef, Horseradish Sauce

Roast Savoury Stuffed Turkey & Baked Ham, Cranberry Sauce

Supreme of Chicken

Stuffed with Cream Cheese & Spinach wrapped in Bacon

Dressed Fillet of Pork "Calvados"

Baked Salmon

on a White Wine Sauce, topped with a Black Olive & Herb Crust





Deep fried Fillet of Plaice, Tartar Sauce

All accompanied by a Bouquet of Fresh Market Vegetables & Potato

DESSERTS

Warm Apple Pie with Fresh Cream

Rhubarb Tart & Custard

Fresh Strawberry Pavlova, Mixed Berry Coulis

Sticky Toffee Pudding, Butterscotch Sauce

Baileys Meringue Roulade

Lemon Cheesecake

Chocolate & Rum Gateaux

Tea or Coffee



KIDDIES CORNER

Cream of Leek & Potato Soup

Orange Juice

Roast Sirloin of Beef

Breast of Chicken with Chips

Chicken Nuggets with Chips

Sausages with Chips

Breaded Fillet of Plaice

Jelly & Ice Cream

Chocolate Sundae

Banana Split