

Table D'Hôte Dinner Menu

Saturday 13th June 2026

Parmesan Basket, Poached Red Wine Pear, Stilton Mousse (V) (D, N)
walnut dressing

Duck Spring Roll (E, G, Se)
egg noodle salad, hoi sin sauce

Warm Chorizo and Squid Salad (G, Mo)
chickpea, smoked paprika and lemon dressing

Leek and Potato Soup (V)

Grilled dry aged Ribeye Steak (G, D, C, Mu)
Diane sauce, shoestring chips

Pan-fried Turkey Escalope "Milanese" (G, E, D)
coated in egg and parmesan, spaghetti nest, tomato coulis

Pan-fried marinated Fillet of Salmon (G, D, So, F)
in Terriyaki sauce, timbale of basmati rice

Catch of the Day (G, D, F)
*accompanied with new potatoes
cooked to your liking (poached, grilled or pan-fried)
prawn sauce (CR), Café de Paris butter (D), Hollandaise sauce (E)*

Wild Mushroom Risotto (V) (D)
Asparagus, parmesan crackling, fried rocket lettuce

All Main Course are accompanied with Selection of Vegetables (D)

Warm Broccoli and Stilton Quich (G, D, E, C)
Waldorf salad, new potatoes

American Pancakes (G, D)
blueberry compote, honeycomb ice cream

Brown Sugar Pavlova (D, E)
Guernsey cream, mango, passion fruit

Ice Coupe "Chocoholic" (G, D)

Selection of Cheese (G, D, C)

Cafeteria Coffee, homemade Cookies (G, D, E)

Three Courses £34.95 + 10% service charge

V- Vegetarian

Allergy key: C - Celery, CR - Crustacean, G - Gluten, E - Egg, F - Fish, L - Lupin, D - Dairy, Mo - Molluscs, Mu - Mustard, N - Nuts, P - Peanuts, Se - Sesame, So - Soya, Su - Sulphur