

Dinner Menu

£30 per person (£25 for 2 courses)

Please let us know your dinner choices by the morning when you are eating with us. This includes dessert if you would like one of the first three choices as these are made freshly to order

To start

Soup of the Day

Smoked Salmon on Salad leaves with lime dressing

Pear & Nut Salad with crumbled blue cheese

Mains

Higher Hacknell Farm Organic Sirloin Steak

(sadly we need to charge a £2.50 supplement for this option)

Merrifield Farm Free Range Duck Breast in Bitter Orange Sauce

Higher Hacknell Farm Organic Lamb Leg Steak, Chargrilled with

Turmeric, cumin and creamed lentils

Plaice Fillet baked in the Aga with Lemon & Parsley

Sea Bass Fillet with Rosemary, Lemon and Sea Salt

All served with fresh seasonal vegetables

Dessert

Spiced Apple Crumble

Poached Pear in red wine reduction

Chocolate Mousse with a twist

Selection of local ice cream/sorbet

Local Cheese Platter with fruit/celery

Organic Coffee/Tea in the sitting room

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Vegetarian options

For guests who prefer not to eat fish/meat the following main courses are available.

Mains

Eggplant and Pepper Stack with Thyme and Goats Cheese

Spinach, Mushroom and Lemon pilaf

Sweet Potato Curry

Double Baked Cheese Soufflé

Please let Sarah or Ian know your preference well in advance.