



The Brasserie

Menu

Appetiser

Bread platter with a virgin olive oil and balsamic dip(v)

To Start

Tomato and basil soup with peppered croutons (v)

Antipasti: pita bread, olives, humus, sun blushed tomatoes and artichokes (v)

Goats' cheese and grilled pepper salad with rocket and a balsamic dressing (v)

Smoked & peppered mackerel with celeriac and coriander remoulade

Oriental duck and orange salad with bean sprouts, radish and a sesame seed & soy dressing

To Follow

Wild mushroom risotto with summer truffle oil, rocket and pecorino cheese (v)

Baked salmon served with crushed new potatoes, fine beans and a white wine butter sauce

Roast turkey with sage & onion stuffing, chipolata sausage, roast potatoes and seasonal vegetables

Beef Bourguignon with mashed potatoes and buttered carrots

Jessie's herb sausages served with bubble 'n' squeak and onion gravy

Dessert

Passion fruit pavlova with mango coulis

Orange crème brulee and short bread biscuit

Rich chocolate tart with clotted cream

Selection of mixed ice cream and sorbet

Plated selection of cheese and biscuits

Coffee

Pot of filter coffee £2.95 per person

Pot of breakfast blend tea £2.95 per person

Choice of infused teas also available

Children may choose either half portions from this menu or order from the kids menu.

(v) Denotes suitable for vegetarians.

All prices are inclusive of VAT at current rate, but exclude service, which is at your discretion.
Please ask to speak with a Manager if you have any questions regarding allergies and GM foods.