

Brasserie menu



Starters

Soup of the day with bread roll and croutons	£4.95
Toasted garlic ciabatta with freshly chopped tomatoes, garlic and basil. Drizzled with balsamic glaze and topped with cheese	✓ £5.50
Sauté Wild Mushrooms in a reduction of white wine, cream and fresh herbs. Set on toasted brioche	£5.75
Chicken satay served with seasonal leaves and peanut sauce	£5.95
Classic Ceasar salad with char-grilled bacon crispy croutons and shaved parmesan	£6.50
Tomato and Mozzarella salad with rocket and drizzled with virgin olive oil and green pesto	✓ £5.75
Classic Mussels Marinere, cooked in white wine, cream, lemon and garlic	✓ £6.50



Mains

Poached Salmon Fillet on a bed of wilted spinach, roasted cherry tomatoes with a saffron cream sauce	£12.50
Stir fried beef or chicken with oyster mushrooms mixed peppers and noodles	£12.95
Oven Roasted Lamb Rump Steak, studded with Rosemary and Garlic with a Rosemary Jus	£14.50
Traditional chicken balti served with naan bread, popadums, coriander rice and mango dips	£12.50
Pork tenderloin served with mash potato, roasted red cabbage and an apple and cavados sauce	£13.75
Fillet of sea bream with crispy fennel, rocket and green beans	✓ £12.95

Pasta dishes

King prawns and mussels with linguini pasta bound in a saffron and seafood cream	✓ £13.95
Penne Napolitana, tomato sauce with onions, garlic and herbs	✓ £12.50

✓ denotes vegetarian dishes

From the grill

Glazed chicken breast with grilled streaky bacon and crispy potato gauffrette, served with hot barbeque and Jack Daniels sauce	£13.75
Sirloin steak served with provencal tomatoes, garlic mushrooms and homemade chunky chips	£16.50
Lamb Leg Steak, served with tomato, mushroom and chunky chips	£14.50
Salmon supreme served with roasted asparagus and parma ham and seafood sauce	£14.50

all dishes from the grill come with a choice of sauces: peppercorn sauce, Diane sauce, garlic butter or a red wine and mushroom sauce **£0.70**

Side dishes

Chunky Chips	£2.50
Selection of Seasonal Vegetables	£2.50
New minted potatoes	£2.50
Tomato and red onion salad	£2.50
Mixed Salad	£2.50

Desserts

Selection of fresh dairy ice -creams	£5.95
Homemade lemon and lime tart served with mixed fruit berries and Chantilly cream	£5.50
Pancakes filled with caramelised banana and hot chocolate sauce	£4.00
Homemade raspberry crème brulee	£4.50
Homemade cheesecake (Ask your waiter for the flavour of the day)	£5.50
Selection of continental cheeses with biscuits	£5.95
Coffee and Mints	£2.95

for those staying on dinner inclusive terms a £25.00 allowance is included within your room rate. Inclusive dinner rates include coffee and mints. should you wish to select alternative dishes from this menu, a supplement will be charged to your account

Our hotel policy is not to utilise GM foods. However, we are currently unable to guarantee the origin of some foods, therefore, some of our foods may arise from genetically modified maize/soya. If you have any queries, please contact a member of staff. Some dishes may contain nuts.