

Palm Court Restaurant

| 1 Course: £16 | 2 Courses: £19.50 | 3 Courses: £23 |

Starters

CHEF'S HOME MADE SOUP OF THE DAY, With golden sippets
PRAWN & MANGO COCKTAIL, Chive creme fraiche, red pepper and micro leaf salad
NEST OF MELON (V), Ginger yoghurt dressing, strawberry sorbet
CHICKEN, ASPARAGUS AND BACON ROULADE, Courgette parisienne, red onion puree, baby leaves
HAM HOCK TERRINE, Parsley puree, Homemade piccalilli, fine herbs
TOMATO AND MOZZARELLA BRUSCHETTA (V), Cherry tomato salsa, aged balsamic reduction
TEMPURA OF KING PRAWNS, Three dipping sauces (Supplement £3.50)
TRADITIONAL SMOKED SALMON PLATTER, Avruga caviar, creme fraiche, toast melba, red onion & capers
(Supplement £3.50)

Side Orders £2.50 each

**ROCKET SALAD, TOMATO AND SHALLOT SALAD, MIXED SALAD, HAND CUT CHIPS,
FRENCH FRIES, CREAMED POTATOES, PANACHE OF VEGETABLES, PAN FRIED
MUSHROOMS, GARLIC BREAD SLICES, ONION RINGS**

Main Courses

SLOW COOKED LAMB NECK FILLET, Merguez sausage, bubble and squeak potatoes, shallots and red wine jus
CONFIT OF DUCK LEG, Mash potatoes, red cabbage puree, black cherry sauce
TWICE COOKED PORK BELLY STEAK, Fondant potato, celeriac puree, thyme chorizo and apple cream
PAN SEARED COD FILLET, Crushed new potatoes, roasted pepper and tomato coulis, salsa verde
ROASTED BUTTERNUT SQUASH AND GREEN PEA RISOTTO (V), Grilled goats cheese, herb oil
WILD MUSHROOM TAGLIATELLE (V), Grilled asparagus, mushroom cream sauce, blue cheese glaze
8 OZ MATURED BEEF SIRLOIN STEAK (Supplement £6.50)
8 OZ BEEF RIB EYE STEAK (Supplement £6.50)
PAN SEARED LAMB RUMP STEAK (Supplement £6.50)
6 OZ PORK LOIN STEAK (Supplement)
THYME & GARLIC CHICKEN BREAST FILLET (Supplement)

All the Above Steaks are served with watercress salad, grilled tomato, field mushroom & thick cut chips

Sauces £1.50 each

**REDCURRANT JUS, CREAMY PEPPERCORN SAUCE, RED WINE JUS, GARLIC & CREAM
SAUCE, DIANE SAUCE**

Desserts

VANILLA CHEESECAKE, Raspberry coulis, creme anglaise
APPLE & SULTANA CRUMBLE, Vanilla custard
MIXED BERRY RIPPLE CAKE, Fruit coulis, fresh fruit garnish
CREME CARAMEL, Caramel syrup, fruit concasse
WHITE CHOCOLATE AND PASSION FRUIT PANA COTTA, Passion fruit syrup