

Table D'Hôte Menu

Sample from www.sundialgroup.com

Goat's Cheese Fondant (v)

with Crispy Serrano Ham, Tomato, Roasted Red Pepper Fondue, Crostini

Confit Duck, Rustic Chicory

Rocket, Caramelised Orange Salad

Smoked Mackerel, Fennel Slaw

Tarragon Oil, Balsamic Syrup

Rib Eye of Beef

with horseradish mash potatoes & pan jus

Steamed Roulade of Plaice

stuffed with prawns & Spinach, Seafood Sauce

Cous Cous (v)

with Char Grilled Winter Vegetables, Fragrant Herbs

Chilled Strawberry Consommé

with summer berries

Bread & Butter Pudding

Selection of English and Continental Cheeses

Fresh Coffee and Petit Fours