

# FLEUR FEAST

Available throughout October & November 2022

2 courses £20

3 courses £24

## STARTERS

### SMOKED SALMON & PRAWN COCKTAIL

Marie rose sauce, sourdough GFA DF

### HOMEMADE SOUP

French bread & guernsey butter  
GFA DFA V

### GRILLED GOATS CHEESE

Beetroot & hazelnut salad, balsamic  
glaze GF

### DUCK BON BONS

Hoisin sauce & asian slaw DF

### WILD MUSHROOM & SPINACH RISOTTO

Truffle oil, parmesan GF DFA

### HERB CRUSTED COD

Sautéed new potatoes, seasonal  
vegetables & garlic butter GFA

### CHICKEN, LEEK & MUSHROOM CASSEROLE

topped with puff pastry lid, steamed  
mangetout

## MAINS

### SLOW COOKED PULLED PORK

Creamy mash, apple sauce, crunchy  
crackling, seasonal veggies & red  
wine jus GFA DFA

### SPICY VEGETABLE FAJITAS

Served on a sizzling platter,  
guacamole, sour cream, salsa,  
tortilla wraps DFA VEA

### 8oz SIRLOIN STEAK (£5 SUPP)

Chunky chips, tomato & mushroom,  
choice of sauce GFA DFA

## DESSERTS

### CHOCOLATE BROWNIE

Vanilla ice-cream & chocolate  
sauce

### HOMEMADE ORANGE CAKE

Raspberry sorbet GF DF

### TRIO OF ICE-CREAM/SORBET

GFA DFA

### WARM APPLE & BLACKBERRY CRUMBLE

Vanilla custard

### STICKY TOFFEE PUDDING

Salted caramel ice-cream & caramel  
sauce

### VANILLA CRÈME BRULÉE

Shortbread biscuit GFA

## FURTHER TASTY DEALS...

### SUNDAY SPECIAL

Swap out any main course every week  
for a Roast instead - £5 supplement

### OVERNIGHT STAY

£90 per room B&B, available 7 days a week.  
Upgrades available for either garden room  
or suite at £20 (subject to availability)