



# Dinner Menu

Served from 6.15pm





## Soup and Starters

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Minestrone soup with toasted croutons (V) (D) (LF)

Argyll Scottish smoked salmon served with fresh mixed salad, soda bread and butter (D)

Freshly made baba ganoush - roasted, seasoned and pureed aubergine with pita bread (V)

## Main Course

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Slow roast sirloin beef served with mixed salad and horseradish sauce (D) (GF)

Asian tiger prawn salad with glass noodles served in a chilli ginger dressing (LF)

Low fat cottage cheese with mixed grapes, celery and mixed leaf salad (V) (D) (GF)

Slow braised lamb shepherd's pie with caramelised onions and a redcurrant jus (D) (GF)

Griddled sea bass fillet served on braised green lentil, lemon and fresh herb (D) (GF) (LF)

Red onion, beetroot and feta cheese tart served with rocket leaf mixed salad (V)

*Main courses served with potatoes, vegetables or side salad*

## Desserts

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Fresh fruit in jelly (D) (LF) (GF)

Crème caramel (GF)

Fresh fruit salad (D) (LF) (GF)

Raspberry and almond fragipane tart served with chantilly cream

Dorset ice cream (various flavours)

Sorbet (various flavours)

Yoghurt (various flavours)

Selection of fresh fruit

Cheese selection served with grapes, celery and biscuits