

Table D'Hôte Menu

Our Table d'hôte changes daily, using fresh produce sourced from local suppliers where possible, cooked in a sympathetic manner, by our talented team of experienced chefs

today's choice of freshly prepared soup

served with crusty french bread

a jamboree of melon and fruits (v)

chilled sweet melon pearls with an array of seasonal fruits, drizzled with fruit coulis

smoked duck breast and rocket salad

slivers of smoked duck breast over a peppery rocket salad with dried cranberries and orange fillets, tossed in sherry vinaigrette with shaved parmesan

terrine de foie de volaille

smooth chicken liver terrine served with hot toasts and cumberland sauce

paella di mariscos

the classic catalan paella, calasparra rice, seafood, chicken, chorizo and vegetables nurtured in white wine with fresh tomato concasse and smoked paprika

today's choice of roast

with rich roast gravy and traditional accompaniments

pan seared crusted sea bass, braised bok choy

pan seared with a lemon lime and ginger gremolata crust served on oyster braised bok choy

chicken breast, roasted vegetables, tarragon espuma

pan seared chicken breast wrapped in bayonne ham, oven baked on a caponata of Sicilian style roasted Mediterranean vegetables deglazed with fino sherry, finished with a tarragon scented foam

8oz sirloin £5.00 supplement

chargrilled to your liking, served with mushroom and tomato, or with your favourite sauce, diane, au poivre, blue cheese etc

mustard pork on balsamic roasted plums

seared pork loin rubbed with grain mustard, served with fresh plums, oven roasted and deglazed with aged balsamic vinegar, and a cordon of marsalla jus

lambs liver, bubble and squeak

flash fried lambs liver, thinly sliced served on bubble and squeak with rich onion gravy and bacon

melenzani ripienni (v)

grilled aubergine slices rolled around tomato, basil and vegetable filling with creamy mascarpone and pecorino cheese, baked in fresh tomato pastatta, glazed with cheese fondue

chef's own sticky toffee and walnut pudding, sloppy bailey's cream

millafiole, crema di mascarpone, e friagole

rhubarb and ginger cheesecake

tarte au framboise

salad of fresh fruits in liqueur syrup

armaganac truffle torte

charlotte au fruites rouge

northumbrian cheese selection, homemade chutney, biscuits

Some dishes may contain nuts or nut traces to which you may have an allergy, please inform staff of such requirements

£22.95 per person

Offered Inclusive on a dinner bed and breakfast tariff