

Meal Requirements

The menus for Friday and Saturday nights are shown overleaf. Please indicate below your choices. **Members must pay the hotel directly for all meals taken.**

Friday 9th July 8.00pm. Relaxed, informal evening . No seating plan.

2 courses £18.95 per person (Starter & Main - or - Main & Dessert)

3 courses £22.95 per person (Starter, Main & Dessert)

STARTERS:

	Name	Name	Name	Name
Homemade Vegetable Soup				
Seasonal Melon				
Chicken Liver & Thyme Pate				

MAIN COURSES:

Poached Chicken Supreme				
Traditional Beer Battered Haddock				
Caramelised Red Onion & Blue Cheese Tartlet				

DESSERTS:

Dark Chocolate Tart				
Lemon Meringue Roulade				
Treacle Sponge & Custard				

Please advise below if you have any special dietary requirements:

Saturday 10th July 7.30pm. Formal Dinner with seating plan.

3 courses £30.00 per person (Starter, Main & Dessert)

Seating Preference: Please let us know if you would like to sit with anyone in particular:

STARTERS:

	Name	Name	Name	Name
Roasted Red Pepper & Tomato Soup				
Chicken Liver & Thyme Pate				
Smoked Salmon, Prawn & Crayfish Cocktail				

MAIN COURSES:

Roast Rib of Lincolnshire Beef (Cooked Pink or Well Done)				
Traditional Roast Turkey				
Baked Herb Crusted Salmon Fillet				
Mushroom & Spinach Wellington				

DESSERTS:

Mixed Berry Pavlova				
Lemon Tart				
Raspberry Ripple Cheesecake				

Friday 9th July 2021

Homemade Mushroom Soup

Tarragon Cream, Sourdough Croutons

Terrine of Ham Hock

Pickled Onions, Chutney & Crostini's

Smoked Salmon & Prawn Cocktail

Marie Rose, Cucumber Salad, Lemon

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Poached Chicken Supreme

Mushroom & Leek Velouté, Roast Potatoes, Seasonal Vegetables

Traditional Beer Battered Haddock

Hand Cut Chips, Charred Lemon, Mushy Peas, Tartare Sauce

Caramelised Red Onion & Blue Cheese Tartlet

Balsamic Reduction, Rocket Salad

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Dark Chocolate Tart

Chantilly Cream

Lemon Meringue Roulade

Glazed Berries, Lemon Balm

Treacle Sponge

Vanilla Custard

2 Courses £18.95

3 Courses £22.95



Saturday 10th July 2021

Roasted Red Pepper and Tomato Soup

Basil Crème Fraiche

Chicken Liver & Thyme Paté

Confit Red Onions, Wholewheat Melba Toast

Smoked Salmon, Prawn and Crayfish Cocktail

Marie Rose, Cucumber Salad, Lemon, Sourdough Crostini

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Roast Rib of Lincolnshire Beef

(Cooked Pink or Well Done)

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Onion & Ale Jus

Traditional Roast Turkey

Stuffing, Pig in Blanket, Roast Potatoes, Seasonal Vegetables, Roast Gravy

Baked Herb Crusted Salmon Fillet

Crushed Potato & Caper Cake, Tomato Butter Sauce

Mushroom & Spinach Wellington

Roasted Tomato Ragout

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Mixed Berry Pavlova

Chantilly Cream

Lemon Tart

Stem Ginger Cream

Raspberry Ripple Cheesecake

Fruit Compote

£30.00 per person