



COUNTRYWIDE HOTELS

AL FRESCO DINING

2 courses @ £20 - 3 courses @ £ 25

Starters

Chefs Homemade Soup of the day with herb Croutons and crusty bread *(v)

Ham hock terrine, piccalilli, petit salad and warm sour dough toast

Scottish smoked salmon with beetroot salsa, lemon wedge and water cress

Assorted Indian Platter Hara bhara kebab and vegetable samosa with Mixed Salad and Mango Chutney*(v)

Main Courses

Grilled lemon and thyme chicken breast

Rosemary roast potato panache of seasonal vegetables and thyme jus

8oz ribeye steak

Grilled tomato, flat mushroom, chunky chips and red wine sauce
(supplement £7.50)

Seared seabass

Lentil ragout and saute new potato
(supplement £3.50)

Beer battered Hake

Chunky chips tartare sauce lemon and mushy peas

Lamb Rogan josh

Basmati rice mini garlic and coriander naan bread poppadum and mango chutney

Avocado & Tofu salad*(v)

smashed avocado, tofu, butternut squash, spinach, tomato, dressed leaves

roast vegetable and spinach wellington*(v)

Rosemary roast potato panache of seasonal vegetables and tomato cream sauce

Desserts

Chocolate brownie*(v)

Mixed berries clotted cream and chocolate sauce

Strawberries and cream*(v)

Selection of British cheese*(v)

Grapes celery chutney and crackers

*(v)denotes vegetarian items

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. If you have any food allergies, please let us know before ordering. Thank you.