



RED ROSE DINER

Ham Hock, Picked Carrot & Mustard Terrine

with baby leaf salad & piccalilli

French Onion Soup

with Gruyere croutons

Gressingham Roast Duck Breast & Watercress

with orange & Grand Marnier sauce

Raspberry & Passion Fruit Mousse Sponge

with fresh cream

Tea or Coffee

with after dinner chocolate

12th Apr | 16th Aug | 10th Oct

Wild Boar & Plum Pate

with mixed salad & French dressing

Sweet Potato & Smoked Paprika Soup

with a cream drizzle

Slow Roasted Lamb Shank

with thyme pomme puree & minted pan gravy

Belgian Chocolate & Caramel Pyramid

with Chantilly cream

Tea or Coffee

with after dinner chocolate

13th Jun | 23rd Aug | 11th Oct

Mediterranean Garlic King Prawns

with a Greek salad & lemon olive oil

Tomato, Red Lentil & Sweet Chilli Soup

with fresh basil

Prosciutto Wrapped, Asparagus & Mozzarella Stuffed, Chicken Fillet

with sweet, mashed potato & white wine velouté

Black Forest Gateau

with fresh cream

Tea or Coffee

with after dinner chocolate

1st Mar | 5th Apr | 14th Jun | 24th Oct

Charcuterie Selection of Continental Meats

with red onion chutney, mixed pepper salad, and balsamic dressing

Cream of Watercress & Leek Soup

with pesto drizzle

Herb Crusted Chicken Supreme and Mushrooms

with a white wine and cream sauce

Cherry Bakewell Cheesecake

with berry coulis and fresh cream

Tea or Coffee

with after dinner chocolate

22nd Mar | 30th May | 30th Aug

Roasted Chicken & Smoked Bacon Salad

With croutons and chive crème fraîche

Spiced Parsnip & Cauliflower Soup

with toasted cumin seeds

Aberdeen Angus Sirloin of Beef & Portobello Mushroom

with horseradish pomme puree and a peppercorn & brandy sauce

Strawberry & Prosecco Cheesecake

with red fruit coulis & fresh cream

Tea or Coffee

with dinner chocolate

19th Apr | 10th May | 19th Jul | 8th Nov

Traditional Ardennes Pate

with a mixed pepper salad & sweetcorn relish

Minestrone Soup

With herb croutons

Bacon Wrapped Tenderloin of Pork

With dauphinoise potatoes & garlic & mushroom cream sauce

Apple Frangipane Tartlet

with fresh cream

Tea or Coffee

with after dinner chocolate

15th Mar | 17th May | 27th Sep

Melon, Mozzarella & Parma Ham

with a balsamic drizzle

Cream of Wild Mushroom Soup

with fresh thyme

Slow Roasted Minted Lamb Henry

with rosemary sweet pomme puree and redcurrant gravy

Frutti Di Bosco

with mixed berry compote

Tea or Coffee

with after dinner chocolate

29th Mar | 11th Jul | 20th Sep | 21st Nov