

COACH HOUSE RESTAURANT MENU

Starters

- *Scallops with prosciutto, lemon and parsley butter (supp. £5/main £8)
- Salad of figs and goats cheese with balsamic glaze (v)
- Pea and potato soup with mint (v)
- Smoked chicken and leek terrine served with apricot chutney
- *Cheese soufflé with apple and walnut salad (nuts) (v)
- Summer melon salad (v without prawns)
- (Melon, apple, celery, avocado and prawns in light vinaigrette)
- *can be booked as a main course*

Main Course

- Lobster thermidor (supp. £8)
- (1/2 fresh lobster lightly grilled with traditional thermidor butter)
- Fillet of Beef Wellington (supp. £8)
- (Medium cooked fillet steak wrapped in puff pastry)
- Mango chicken
- (Breast of chicken in cream and mango sauce)
- Homemade smoked haddock fishcakes with mustard sauce
- Beef bourguignon with celeriac mash
- Ham salad
- Mushroom, stilton and spinach tart (v)
- Summer vegetable risotto (v)
- All main courses are served with a selection of seasonal vegetables and new potatoes*

Desserts

- Fresh strawberries with cream and homemade shortbread
- White chocolate berry cheesecake
- Meringue roulade with pears and toffee sauce
- Warm apple and rhubarb crumble
- Lemon mousse
- Fresh fruit salad
- Cheese board
- All our desserts are home-made.*

Selection of teas and coffee