

Winter Table d'hôte

STARTERS

Soup of the Day  

With warm bread roll

Goat's Cheese and Herb Mousse 

Rolled in toasted hazelnut with beetroot puree, roasted fennel and watercress salad

Smoked Breast of Duck 

Honey roasted pears, caramelised orange and raspberry sauce

Chicken Liver and Cognac Pate

Served with a red onion and balsamic Jam and garlic crostini

MAIN COURSE

Braised Beef, Shallot and Beetroot Casserole 

Horseradish mashed potato, tender stem broccoli and rich red wine sauce

Black Pepper Crusted Salmon Fillet

Bubble and squeak, butternut squash puree, citrus oil

Wild mushroom, Spinach, Pine nut and Vegan cheddar en croute  

Roasted potatoes, shredded Brussel sprouts and steamed carrots

The View Burger

Monterey Jack cheese, smoked streaky bacon, cos lettuce, beef tomato and The views home smoked tomato chutney

DESSERT

Baked Vanilla Cheesecake

with raspberry coulis

Chocolate and Coconut Tart    

with spiced berry compote

Fresh Fruit Salad

with a winter berry compote

Dairy Ice Cream Selection

Please ask your server for today's choices

 Dairy Free  Vegan  Gluten Free  Vegetarian

FOOD ALLERGIES & INTOLERANCES: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.