

The Olympic A La Carte Menu - £34.95 per person

Starters

Soup of the Day

Fresh homemade soup

Brie Wedges

Crispy brie wedges with port and red onion chutney served with a salad garnish

Traditional Prawn Cocktail

Atlantic prawns served on a bed of crisp iceberg lettuce served with a Marie rose sauce

Tomato & Mozzarella

Buffalo tomatoes and slices mozzarella served on a bed of mixed leaf salad, drizzled with a balsamic glaze

All served with a dinner roll

Mains

Traditional Roast Beef

*Topside of Beef served with a Yorkshire pudding, roasted shallots and a red wine jus.
Served with roast potatoes and seasonal vegetables.*

Chicken Supreme

*Pan Fried Chicken Supreme, with a panchetta and mushroom cream.
Served with chive mash potatoes and seasonal vegetables.*

Traditional Roast Pork

*Roast Pork Loin, cider and mustard gravy.
Served with apple & sage stuffing, roast potatoes and vegetables of the day.*

Lamb Shank

*Slow cooked Lamb Shank with a port and rosemary jus.
Served with braised leek mash potatoes and seasonal vegetables.*

Salmon Fillet

Roasted Salmon Fillet, served with a lemon, dill cream, buttered new potatoes and seasonal vegetables.

Goats Cheese Tart (V)

Goats cheese and red onion puff pastry tart, with confit cherry tomatoes, mixed salad and a balsamic glaze.

Desserts

Dark Chocolate torte with brandy

Brandy soaked vanilla sponge, topped with dark chocolate & brandy mousse wrapped in dark chocolate.

Banoffee Pie

Crumbled digestive biscuit base topped with banana slices, sweet toffee sauce and finished with cream.

Mango and Passion Fruit Bavarois

Crisp biscuit base topped with mango & passion fruit mousse with a centre of diced mango.

Fresh Fruit Salad

A selection of seasonal fruit

Cheese & Biscuits

A selection of Cheeses served with grapes and an assortment of biscuits

Includes tea, coffee and mints