

# Menu effective from 1 September 2018

3 Course Meal with Coffee & Mints £23.00 (incl. VAT)

4 Course Meal with Coffee & Mints £26.00 (incl. VAT)

Supplement will apply on selected items as indicated

## Main Menu

### Starters

#### SOUPS

Carrot and Coriander (V)

Broccoli and Stilton (V)

Mushroom (V)

Tomato and Basil (V)

Chef's Vegetable Soup of The Day (V)

Minestrone (V)

#### COLD STARTERS

Feta and Olive Salad (V)

Chicken Caesar Salad

Fantail of Melon with Raspberry Coulis (V)

Prawn Cocktail

Devilled Eggs

Smoked Mackerel

Cold Meze (V)

#### HOT STARTERS

Stuffed Mushroom with Bacon & Stilton

Stuffed Mushroom with Brie (V)

OR Hot Salsa (V) OR Aioli (V)

(Note: 1 choice for all diners from the above)

Fishcakes with Hollandaise Sauce

Goujons of White Fish

Goujons of Chicken

HDMC Special (V);

Veg Samosa, Onion Bhaji, Spring Roll,

Paneer Parcel

Haggis Neeps and Tatties (£1.50 supplement)

### Main Courses

#### MEAT

Roast Lamb

Roast Topside of Beef

Roast Loin of Pork

Glazed Gammon with Parsley Sauce

Half roast chicken

Bangers & Mash (1 choice Pork/Beef/  
Lamb/Veggie)

Hearty Beef Stew w/Crusty Bread  
(vegetables in the stew)

Haggis with Neeps and Tatties

Lamb Shank

Confit of Duck in Oriental Orange Sauce

Steak OR Steak and Kidney Pie

Chicken and Leek Pie

Shepherds Pie

Char-grilled Chicken Breast

#### FISH

Deep Fried Fish and Chips with Mushy OR Garden Peas

Salmon (poached, roasted OR grilled OR Baked with a Herb Crust)

Baked Trout

#### VEGETARIAN

Quorn Cottage Pie

Butternut Squash stuffed w/Couscous and  
Peppers

Vegetable Moussaka

Quorn Spaghetti Bolognese

Vegetable Lasagne

Vegetable Pie

Spinach and Ricotta Tortellini

Roast Vegetable and Basil Pesto Pasta

Penne Arrabbiata

Choice of Omelets

*(Please check with the chefs)*

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## CURRIES

All served with Naan Bread, Basmati Rice, Dal Makhani, Papadum and Pickle

### Meat Curries

Chicken Tikka Masala  
Chicken Makhani  
Lamb Biryani  
Lamb Rogan Josh

### Vegetarian Curries

Mixed Vegetable Kofta Curry (V)  
Mutter Paneer (V)  
Paneer Makhani (V)  
Vegetable Biryani (V)

## POTATOES

Mashed  
Sautéed  
New  
Dauphinoise  
Roast  
Chips  
Sweet potato wedges

## VEGETABLES

Seasonal Vegetables  
Mixed Roast Vegetables

## Desserts

### Hot

All served with Ice cream OR Custard

Apple, Plum OR Rhubarb Crumble  
Bread and Butter Pudding  
Treacle Sponge  
Spotted Dick  
Apple Pie  
Chocolate Brownie  
Sticky Toffee Cake

### Cold

White Chocolate and Raspberry Roulade  
Mixed Berry Eton Mess  
Lemon Cheesecake and Berries  
Fruit Salad  
Cheese and Biscuits ( £3.00 supplement  
if extra individual course)

## PLEASE NOTE

Information about the ingredients & Allergens intentionally used in our Menus is available from the following:

Ed Smith, F&B Manager  
Daniel Thomas and Amir Hossain, the Chefs  
Gary Earley, F&B Director.

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For special fixed menus below, you have to select for **ALL DINERS** the same 1 starter, 1 main course and 1 dessert. Mix and match between the special menus is strictly not permitted. Variations for vegetarians, religious and medical reasons are always available.

### **Summer Menu** (Fixed Menu)

#### **Starters**

Grilled Sardines and Pomegranate OR Vegetable Kofta Skewers (V)

#### **Main Courses**

Served with New Potatoes, Mixed Salad and Coleslaw

Cold Poached Salmon OR Cold Meat platter OR Vegetable Quiche (V)

#### **Desserts**

Bakewell Tart and Cream OR Baked Banana and Rum Sauce OR Fruit Salad  
OR Cheese & Biscuits

### **Indian Menu** (Fixed Menu)

#### **Starters**

Mixed Vegetable Bhaji (V) OR Vegetable Samosa (V)

#### **Main Courses**

Served with Naan Bread, Basmati Rice, Dal Makhani, Papadum, and Pickles

Baingan Aloo (V) OR Hariali Paneer Chole (V) OR Chicken Tikka Masala OR Lamb Kofta Curry

#### **Desserts**

Gulab Jamun OR Kheer OR Fruit Salad OR Cheese and Biscuits

### **Italian Menu** (Fixed Menu)

#### **Starters**

Clear Chicken Soup OR Rice and Cauliflower Soup (V) OR Chicken Beetroot Risotto  
OR Insalata Tricolore (V)

#### **Main Courses**

Meat Cannelloni OR Spinach and Ricotta Cannelloni (V) OR Baked Cod with Passatta Sauce

#### **Desserts**

Tiramisu OR Panna Cotta OR Fruit Salad OR Cheese and Biscuits

### **Oriental Menu** (Fixed Menu)

#### **Starters**

Duck Rolls OR Chicken and Sweetcorn Soup OR Spring Rolls (V) OR Sweetcorn Soup (V)

#### **Main Courses**

Served with Jasmine Rice and Vegetable Stir Fried Noodles

Chicken in Black Bean OR Oyster Sauce OR Vegetable Thai Green OR Red Curry (V)

#### **Desserts**

Lychees OR Mango Slices and Ice Cream OR Fruit Salad OR Cheese & Biscuits