Palette Restaurant

Starters

Parma Ham and Glazed Fresh Figs **£6.95**
Served with roquette leaves and honey dressing

Roulade of Chicken and Wild Mushrooms **£7.95**
With port and red current sauce

Sautée Mediterranean Prawns **£8.95**
With Garlic butter, lemon juice and balsamic reduction

Soup of the Day **£4.95**
Served with a crusty bread roll

Homemade Savoury Scone with Gruyère Cheese (v) **£7.50**
Topped with spinach, poached duck's egg and tomato hollandaise

Mediterranean Vegetable Tar-Tar (v) **£7.25**
With grilled artichokes and pesto dressing

Mains

Slow Braised Shank of English Lamb **£21.95**
On minted mash and served in the cooking liquor

Thai Flavoured Fillet of Sea Bass **£17.95**
With fried pak choi, spring onions and sweet chilli sauce

Chargrilled T-bone Steak **£26.95**
Served with tomato and mushroom gâteau, onion rings and chunky fries

Duo of Stuffed Pheasant Leg and Sautée Chicken Breast **£22.95**
With braised vegetable lentils and thyme jus

Sun-Dried Tomato and Herb Gnocchi (v) **£14.95**
With broad beans, creamy basil sauce and Jerusalem artichoke crisps

Asparagus, Lemon and Mint Risotto (v) **£14.95**
With cherry tomato compote and parmesan shavings

Seared Escalope of Venison **£26.50**
With apple and cranberry polenta and gin café au lait sauce

Homemade Beer Battered Fillet of Haddock **£16.95**
With chunky chips, salad garnish and tartar sauce

Side orders £2.95 each

Onion Rings
Chunky Chips
New Potatoes
Steamed Rice
Baked Potato
Green or Mixed Salad
Selection of Seasonal Vegetables

Please note some dishes may contain traces of nuts
(V) Suitable for Vegetarians
All prices include VAT
A discretionary 10% service charge will be added to your bill