

S A M P H | R E

TDH Dinner Menu For tables of 10 or more

Starters

Soup of the day

Crispy wontons with ricotta cheeses, lemon and piquillo dressing

Thai crab cakes with a sweet chilli dressing

Black pudding, smoked pancetta and baby new potato salad with a fried quail's egg and béarnaise sauce

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Mains

Chicken stuffed with smoked brie & sun-touched tomatoes, served with new potatoes and vegetables

Pan-fried sea bass on French beans, new potatoes, cherry tomatoes and olives with Basil Dressing

Wild garlic, pea and asparagus risotto with feta and mint crumble

Scotch sirloin with hand cut chips, and cherry tomato salad with a choice of:
Peppercorn sauce
Béarnaise Sauce

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Desserts

Sticky toffee pudding with salted caramel sauce and vanilla bean ice cream

Peanut butter cheesecake with dark chocolate sauce

Dark chocolate tart with raspberry sorbet and honeycomb dust

A selection of fine cheese with curried mango compote, walnut bread and oatcakes

Tea or Coffee

2 Courses £25.95 3 courses £29.95

We will require a non-refundable deposit of £10 per person.
This is a sample menu and changes seasonally