

The Diamond Menu Selector

Create your own Special Menu, select a Starter, Main Course and Dessert

Starters

Grilled King Prawn with a Garlic & Tomato Pesto Dressing £ 7.50

Traditional Oak-Smoked Salmon served with Cracked Black Pepper, Lemon and Olive Oil Dressing & Brown Bread and butter £ 6.50

Chargrilled Vegetable Stack with Courgettes, Peppers, Mushrooms and Beef Tomatoes topped with Melted Goats Cheese £ 6.95

Chicken and Pork Terrine, Rocket Salad with a Pear and Roasted Apple Chutney £ 7.95

Smoked Duck served on a Bed of Leaves Drizzled with a Raspberry and Hazelnut Jus £ 7.50

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Mains

*Roast Sirloin of Beef with Yorkshire Pudding and Pan
Gravy £ 19.95*

*Breast of Chicken served in a Whole Grain Mustard
Sauce £ Market Price*

*Prime Fillet Steak cooked Medium, served on a Bed of
Leeks with a reduced jus, Topped with a Field
Mushroom Duxelle £ Market Price*

*Chicken Breast Stuffed with Wild Mushrooms and
Chives Dressed in a Tarragon Cream Sauce
£ Market Price*

*Poached Fillet of Salmon served in a Lobster Cream
Sauce £ 16.00*

*Chargrilled Tuna Steak with Red Onion and Tomato
Chutney £ 18.00*

Three-Cheese and Onion Strudel £ 15.00

Tomato and Spinach Risotto £ 15.00

*Tagliatelle Verdi with Wild Woodland Mushrooms
Bound in a Cream Sauce Topped with Parmesan
Shavings £ 16.00*

*All Main Courses are served with a Selection of
Seasonal Vegetables and Potatoes*

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Dessert

Poached Pear with a Mascarpone Cream £ 6.50

Meringue Nest Filled with Seasonal Fruits £ 5.80

Bakewell Tart with Crème Anglaise £ 6.50

Exotic Fruit Tart £ 6.00

*Choice of Cheesecake, Baked Vanilla, Indulgent
Chocolate or Mango & coconut £ 4.95*

Selection of Fine Continental Cheeses & Crackers £ 7.95

*Freshly Brewed Fairtrade Coffee & Tea
Petit Fours*