

Sample Dinner Menu

£17.50 four courses & coffee

Honeydew Melon with Summer Fruits

Or

Deep Fried Calamari

With Sweet Chilli Dip

Or

Coarse Pork & Liver Pate

With Pickles & Wholemeal Toast



Homemade Leek & Potato Soup

Or

Orange Sorbet



Roast Loin of Pork, Crispy Crackling

Served with Apple & Calvados Sauce

Or

Minute Steak Garni

With Tomatoes & Onion Rings

Or

Poached Salmon Hollandaise

Or

Chef's Chicken Salad

Served with Mayonnaise

Or

Spanish Omelette

All Served with a Selection of Vegetables
and Potatoes of the Day



A Selection of Fresh Sweets from the Trolley




Coffee & Mints

Half Board Clients £12.00 per person

– if booked in advance for whole of stay

House Wine
ONLY £13.40



*A La Carte
menu also
available daily
See page 2 of pdf*

Excellent food in a relaxed atmosphere

A La Carte Menu

Half-Board Guests receive 20% discount
on the A La Carte Menu

STARTERS

Half Chilled Ogen Melon with Orange Sorbet & Summer Fruits	£5.75
Homemade Smoked Haddock & Spring Onion Fish Cakes <i>Served with a Sweet Chilli Dip</i>	£6.50
Smoked Salmon & Smoked Halibut <i>On Bed of Mixed Leaves, Lemon Oil & Black Pepper</i>	£7.50
Pate de Campagne Served with Hot Toast & Cumberland Sauce	£5.75
Grilled Butterfly King Prawns <i>With Garlic Butter</i>	£6.50
Half Chilled Charentais Melon with Prawns and Marie Rose Sauce	£5.75
Deep Fried Goats Cheese <i>With Tomato Caulis and Balsamic Vinegar</i>	£5.25
Steamed Moules a La Crème <i>Jersey or French Mules with Garlic Cream & White Wine</i>	£5.75
Deep Fried Whitebait with Cayenne Pepper <i>With Tartare Sauce or Horseradish or Nothing</i>	£5.50
Seafood Platter <i>Cold Poached Salmon, Prawns and Local Crab on Rocket Leaves served with Lemon Mayonnaise</i>	£6.50

Other dishes are available with
24 hours notice, including:

Seafood Platter	Oysters
Lobster Thermidor	Crab Salad
T'bone Steaks	Chateaubriand

MAIN COURSES

8oz Entrecote Steak <i>With Hot Pepper Sauce</i>	£12.95
8oz Rib Eye Steak <i>With Chilli Garlic Butter</i>	£13.50
Surf and Turf <i>Rib Eye Steak with 4 Prawns in Garlic Butter</i>	£16.95
Grilled Salmon Steaks with Cajun Spices, Yoghurt & Cucumber Relish	£10.25
Grilled Whole Breast of Duck with Honey Orange & Peach Sauce	£10.75
Grilled King Prawns in Garlic Butter	£11.25
Pan Fried Lamb Cutlets in Madeira Sauce <i>Served with Mint Sauce or Redcurrant Jelly</i>	£10.75
Poached Fillet of Sole Roulade <i>Wrapped around Scallop & Crab Meat, served with a Creamy Cheese Topping</i>	£14.15
Pan Fried 8oz Veal Escalope <i>In a Cream Mushroom and White Wine Sauce</i>	£12.75
Pan Fried Calves Liver <i>With Streaky Bacon & Onion Gravy</i>	£11.50
Deep Fried Select Scampi <i>With Tartare Sauce</i>	£9.50
Escalopes of Pork Fillet <i>In a Cream Calvados and Apple Sauce</i>	£10.50
Oven Baked Chicken Breast <i>With a Cream and Tarragon Sauce</i>	£8.50

All Served with Seasonal Vegetables & Potatoes

SWEETS SELECTION

English & Continental Cheese, Grapes & Celery	£4.95
Selection of Desserts from the trolley	£4.95
Coffee & Mints	£1.60



EnSaison
RESTAURANT

Sample Dinner Menu

£17.50 four courses & coffee

Honeydew Melon with Summer Fruits

Or

Deep Fried Calamari
With Sweet Chilli Dip

Or

Coarse Pork & Liver Pate
With Pickles & Wholemeal Toast



Homemade Leek & Potato Soup

Or

Orange Sorbet



Roast Loin of Pork, Crispy Crackling
Served with Apple & Calvados Sauce

Or

Minute Steak Garni
With Tomatoes & Onion Rings

Or

Poached Salmon Hollandaise

Or

Chef's Chicken Salad
Served with Mayonnaise

Or

Spanish Omelette

**All Served with a Selection of Vegetables
and Potatoes of the Day**




A Selection of Fresh Sweets from the Trolley



Coffee & Mints

Half Board Clients £12.00 per person
– if booked in advance for whole of stay



*A La Carte
menu also
available daily*

Enjoy a refreshing drink and kick back with the locals