

## STARTERS SERVED TO THE TABLE

 Leek & potato soup V

  Red pepper hummus, fig bread crostini  VT

## MAIN COURSES FROM THE BUFFET

 Asian vegetable stir fry, Basmati rice, Oriental dressing VT

 Oven baked fish of the day, red pepper & herb

 Spaghetti Puttanesca  V

  Roast pork, jus

 Jacket potato V

 Smoked paprika & garlic potato wedges V

 Seasonal vegetables V

## SUMPTUOUS SELECTION OF CHILLED MAIN COURSES FROM THE BUFFET

 Beetroot & orange timbales V

 Lemon & dill salmon

  Asian style chicken 

## DESSERTS SERVED TO THE TABLE

 Fresh fruit V

 Eton mess  V

 Trio of mini shots  VT

 Apple & summer berry crumble, custard    V

Tea or coffee is available in the Verandah Bar or Garden Room until 3pm



Dairy



Nuts



Wheat/gluten

T

May contain  
traces of nuts

The Ragdale windows are a rough calorie guide to our dishes with one being the lightest and three being the heaviest. Please see our food philosophy at the front desk for more information.

Information on the fourteen major food allergens is available on request. Some allergens may be listed on our menus, but if you have any questions about the presence of food allergens, please ask before ordering. We take allergies seriously and we endeavour to assist where possible. However, it is ultimately your responsibility to ensure that your food choices are suitable for your personal consumption.