

THE PRIVATE DINING ROOM MENU

AT GRAINS BAR HOTEL

TO START

Soup of the Day served with a bread roll (V,GF)

Pan fried tiger prawns in a chilli and garlic oil

Chefs pate served with chilli jam and toast

Beer battered wedge of brie and cranberry drizzle

(GF is available for the above please request on order)

MAIN COURSE

Classic beef wellington served with red wine jus and new potatoes and vegetables

Breast of chicken in a wild mushroom, pancetta, creamy garlic sauce and crushed new potatoes and vegetables

Pan fried seabass with crispy prawns, chorizo, cherry tomatoes, rocket and new potatoes and vegetables

(GF is available for the above please request on order)

Roasted butternut squash, spinach and pine nut risotto with caramelized goats cheese (V)

DESSERT

Chocolate brownie

Apple crumble

Sticky toffee pudding

Chefs special of the day

All served with Ice cream or custard

£38.00 PP