

# 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*

£25.00 PP