



OCEAN VIEW
HOTEL

M E N U

STARTERS

TOMATO AND BASIL SOUP

Served with a freshly baked bread roll

PRAWN COCKTAIL

Atlantic prawns tossed in 'Thousand Island Dressing', served with salad, lemon wedge and buttered brown bread

MAINS

TRADITIONAL ROAST BEEF

Slow roasted topside of beef served with Yorkshire pudding, chefs pan gravy roast potatoes and seasonal vegetables

OVEN COOKED SALMON BUERRE BLANC

Oven cooked salmon fillet napped with a butter and white wine reduction served on a bed of crushed new potatoes and seasoned green beans

VEGETABLE AND BLUE CHEESE GALETTE (V)

Puff pastry topped with courgettes and aubergines in a tomato and garlic sauce, finished with blue cheese. Served with tossed salad and new potatoes

SALAD PLATTER

Served with a choice of Ham, Cheese, Tuna, Chicken or Beef and new potatoes

CHEFS DISH OF THE DAY

Please enquire with your waiter for today's specials

DESSERTS

BANOFFEE PIE

Served with a choice of cream or vanilla ice cream

TRIO OF ICE CREAM

Vanilla, Strawberry and Chocolate served with a wafer

FRESH FRUIT SALAD

Served with a choice of vanilla ice cream or pouring cream

A SELECTION OF CHEESE AND BISCUITS

Cheddar, Stilton and Red Leicester served with assorted crackers

Food allergies and Intolerances: Before you order your food and drinks, please speak to our staff if you would like to know about our ingredients