



THE  
WHITE  
ROOM

RELAXED INFORMAL DINING

# Signature

## STARTERS

- SCALLOPS** GF 227 kcal 24  
Chorizo Butter, Cauliflower, Watercress D, MO
- HAM HOCK AND CHICKEN LIVER PARFAIT TERRINE** 416 kcal 18  
Piccalilli, Gherkin, Sourdough G, M, C, SU

## CLASSIC STARTERS

- CHICKEN LIVER PARFAIT** GF? 701 kcal 18  
Tomato and Harissa Chutney, Toasted Sourdough G, D, M, E, C, SU
- KING PRAWN COCKTAIL** 376 kcal 18  
Baby Gem Lettuce, Marie Rose Sauce, Lemon, Brown Bread G, E, CR, SU
- SMOKED SALMON** GF 259 kcal 20  
Cream Cheese, Lemon, Capers, Samphire M, C, F, SU
- LOCAL CRAB AND MAYONNAISE** GF 319 kcal 22  
Grapefruit, Capers, Pickled Red Onion, Samphire M, E, CR, C
- GOATS CHEESE AND BEETROOT\*** V, GF 753 kcal 15  
Orange, Hazelnut Dressing M, C, N, D, SU
- GALIA AND CHARENTAIS MELON\*** VE, GF 105 kcal 15  
Orange, Grapefruit, Mint Syrup, Raspberry Sorbet, Chia Seeds

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## MAINS

- ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES D, G 175 kcal  
OR MIXED LEAF SALAD M, C AND NEW POTATOES D 222 kcal
- 8oz FILLET OF BEEF** 555 kcal 55  
Leeks, Shimeji Mushrooms, Braised Beef Ragu, Crispy Shallots, Salsa Verde, Red Wine Jus G, D, C, SU
- DOVER SOLE** GF 604 kcal 50  
Prawn, Lemon and Herb Butter D, CR, F
- DUCK BREAST (SERVED PINK)** 574 kcal 40  
Tabbouleh, Ras el Hanout Braised Duck, Charred Broccoli, Duck Jus G, D, C, SU
- CALF'S LIVER** GF? 932 kcal 30  
Pommes Mousseline, Bacon, Long Stem Broccoli, Piquant Jus G, D, C, SU
- FILLET OF BRILL** GF? 277 kcal 40  
Jerusalem Artichoke Puree, Shimeji Mushrooms, Samphire, Capers, Chicken Jus G, D, C, SU, F

# CLASSIC MAINS

## 8oz FILLET STEAK 1294 kcal 50

Chunky Chips, Tomato, Field Mushroom, Onion Rings, Watercress G, D  
Choice of: Peppercorn Sauce 107 kcal G, D, C, SU  
Garlic Butter 341 kcal D or  
Stilton Cream Sauce 623 kcal D

## 8oz SIRLOIN STEAK 1318 kcal 40

Chunky Chips, Tomato, Field Mushroom, Onion Rings, Watercress G, D  
Choice of: Peppercorn Sauce 107 kcal G, D, C, SU  
Garlic Butter 341 kcal D or  
Stilton Cream Sauce 623 kcal D

## BEER BATTERED FISH AND CHIPS 1400 kcal 27

Peas, Tartar Sauce, Lemon G, M, E, C, F

## SCAMPI AND CHIPS 1243 kcal 24

Peas, Tartar Sauce, Lemon G, M, E, CR, C

# VEGETARIAN & VEGAN MAINS

## MUSHROOM, SPINACH AND CREAM CHEESE RISOTTO\* V, GF 701 kcal 22

Baby Watercress D, C

## VEGETABLE WELLINGTON\* VE 673 kcal 22

Tomato and Thyme Jus G, C, SU, SO

## HARISSA ROASTED AUBERGINE\* VE, GF 437 kcal 22

Tomato and Chickpea Cassoulet, Vegan Greek Style Cheese

## RESIDENTS ON DINNER INCLUSIVE TERMS

The table d'hôte menu and dishes marked with an \* are included in your package, a 40% reduction applies to any of the other dishes.  
Prices are shown in sterling and are per person.

GF Gluten Free GF? Can be Gluten Free (please ask)

V Vegetarian VE Vegan VE? Can be Vegan (please ask)

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY  
N NUTS F FISH SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN

Adults need around 2000 kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

