



# TABLE D'HOTE MENU

## SAMPLE MENU

### STARTERS

#### **Provencal Vegetable Soup**

Served with toasted croutons & a swirl of cream

#### **Greek Style Feta Salad**

Served with marinated sun blush tomatoes, olives and red onion

#### **Deep Fried Brie**

Served with a Cumberland sauce

#### **Pines Crab Cakes**

Served with a sweet chilli jam

#### **Chicken Liver Pâté**

Served with a fruit chutney, toasted brioche and aged balsamic

### MAINS

#### **Grilled Plaice Fillet**

Served with wilted spinach, new potatoes and lemon herb butter sauce

#### **Oven Baked Chicken Supreme**

Served with creamy mash and a chasseur sauce

#### **Slow Cooked Pork Belly**

Served with mustard mash and a sage jus

#### **Creamy Mushroom and Tarragon Risotto**

Served with a parmesan salad

*\*All main courses served with seasonal vegetables\**

### DESSERTS

#### **The Pines Sticky Toffee Pudding**

With butterscotch sauce & vanilla ice cream

#### **Strawberry & Raspberry Pancakes**

Served with vanilla ice cream

#### **Rhubarb Panacotta**

Served with sugared strawberries

#### **Selection of Local Cheeses (£1.00 SUPPLEMENT)**

Served with celery, grapes, chutney & assorted biscuits