



Half Board Dinner Menu

To Start

*Chef's Homemade Soup of the Day
Served with Freshly Baked Baguette & Butter*

Breaded Blanchbait

Served with Lemon Wedge, Tartare Dip & Brown Bread

Coarse Country Pate & Caramelised Red Onion Chutney

Served with Dressed Mixed Leaf & Warmed Toast

Classic North Atlantic Prawn Cocktail Marie Rose

Served with Brown Bread

Battered Calamari Rings

With Lemon Mayonnaise

Main Meals

Chef's Home Cooked Roast of the Day & Yorkshire Pud's

Served with Roast Potatoes, Vegetables & Gravy

Homemade Chefs Choice of Curry & Rice

Served with Naan Bread & Pappadum

Hand Carved Ham & Free Range "Mersea" Fried Eggs

Served with French Fries

Aberdeen Angus Minced Beef Lasagne

With Garlic Bread and French Fries or Salad

Homemade Chilli Con Carne

Served with Rice, Sour Cream & Tortilla Chips

Our Butchers Handmade "Dingley Dell" Pork Sausages

Served on Potato Mash with Buttered Carrots, Peas & Gravy

*4oz 100% Beef Burger in a Bun with Salad, Mayo & Cheese
Served with French Fries(vegetarian or Chicken option Available)*

Hand Beer Battered Fresh Fish of the Day & French Fries

Served with either Mushy or Garden Peas or Salad

Breaded Wholetail Scottish Scampi & French Fries

Served with either Mushy or Garden Peas or Salad

Spinach and Mushroom Lasagne (v)

Served with Garlic Bread and

Either Potato Wedges, Salad or French Fries

Four Cheese Filled Tortellini Pasta with Tomato & Pesto Sauce (v)

Served with Garlic Bread & topped with Rocket & Parmesan

Desserts

Warm Apple Pie & Custard

Warm Chocolate Fudge Cake & Ice Cream

White Chocolate & Strawberry Cheesecake with Cream

Cream Filled Profiteroles With Chocolate Sauce

Lemon Meringue Pie with Cream

Selection of Dairy Ice Cream

Choose 2 Courses from the Menu. 3rd Course will be charged at normal menu prices