

EXAMPLE MENU



TABLE D'HOTE MENU

MONDAY

1 COURSE £14.95

2 COURSE £22.95

3 COURSE £27.95

STARTERS

Butternut Squash & Sweet Potato
Soup (GF)

With Crusty Bread

Brussels Pate

With Red Onion Marmalade & Toasted
Farmhouse Grain Bread

Sauté Mushrooms in Garlic Cream
Sauce

Served on a Crouton

MAINS

Roast Chicken Fillet

With Herb Potatoes, Seasonal Vegetables & Sage &
Onion Stuffing

Cottage Pie (GF)

Served with Seasonal Vegetables

Baked Salmon Fillet

With Herb Potatoes & Seasonal Vegetables

Macaroni Cheese

With Garlic Bread

DESSERTS

Deep Filled Apple Pie

With Custard

Strawberry & White Chocolate

Cheesecake

With Cream

Lemon Tart

With Cream

Trio of Ice-Cream

Cheese & Crackers

Allergens

We are unable to cater for any dietary requirements not notified to us in advance. Please note that our food at The Royal Esplanade Hotel is prepared in a kitchen which handles all allergens. We cannot guarantee that our food is free from trace elements of any allergen. The Royal Esplanade Hotel does not assume any liability for adverse reactions to foods consumed, or to items one may come into contact with, while eating at The Royal Esplanade Hotel.

V Vegetarian GF Gluten Free VE Vegan DF Dairy Free

EXAMPLE MENU



TABLE D'HOTE MENU

TUESDAY

1 COURSE £14.95

2 COURSE £22.95

3 COURSE £27.95

STARTERS

Tomato & Basil Soup (GF)

With Crusty Bread

Dressed Feta, Pepper &

Olive Salad (GF)

Prawn Cocktail

Bound with Marie Rose Sauce & Served with
Brown Bread

MAINS

Roast Turkey Crown (GF)

With Roast Potatoes, Stuffing, Pig in Blankets &
Seasonal Vegetables

Beef, Mushroom & Red Wine

Casserole (GF)

With Creamed Potato & Seasonal Vegetables

Deep Fried Scampi

With Chunky Chips & Peas

Roast Vegetable, Chickpea & Tomato

Casserole (GF)

Topped with Grilled Goats Cheese

DESSERTS

Lemon Meringue Pie

With Cream

Bakewell Tart

With Custard

Chocolate Brownie (GF)

With Vanilla Ice Cream

Trio of Ice-Cream

Cheese & Crackers

Allergens

We are unable to cater for any dietary requirements not notified to us in advance. Please note that our food at The Royal Esplanade Hotel is prepared in a kitchen which handles all allergens. We cannot guarantee that our food is free from trace elements of any allergen. The Royal Esplanade Hotel does not assume any liability for adverse reactions to foods consumed, or to items one may come into contact with, while eating at The Royal Esplanade Hotel.

V Vegetarian GF Gluten Free VE Vegan DF Dairy Free

EXAMPLE MENU



TABLE D'HOTE MENU

WEDNESDAY

1 COURSE £14.95

2 COURSE £22.95

3 COURSE £27.95

STARTERS

Leek & Potato Soup (GF)

With Crusty Bread

Fan of Honeydew Melon (GF)

With Raspberry Coulis

Breaded Garlic Mushrooms

With Garlic Mayonnaise

MAINS

Pork, Mushroom & Cider Stew (GF)

With New Potatoes & Seasonal Vegetables

Beef Lasagne

With Mixed Salad

Creamy Fish Pie Topped with Cheesy

Mash

Served with Seasonal Vegetables

Penne Pasta

With Rich Tomato Sauce

DESSERTS

Jam Sponge

With Custard

Lemon Mascarpone Cheesecake

With Cream

Meringue Nest

With Fruit & Cream

Trio of Ice-Cream

Cheese & Crackers

Allergens

We are unable to cater for any dietary requirements not notified to us in advance. Please note that our food at The Royal Esplanade Hotel is prepared in a kitchen which handles all allergens. We cannot guarantee that our food is free from trace elements of any allergen. The Royal Esplanade Hotel does not assume any liability for adverse reactions to foods consumed, or to items one may come into contact with, while eating at The Royal Esplanade Hotel.

V Vegetarian GF Gluten Free VE Vegan DF Dairy Free

EXAMPLE MENU



TABLE D'HOTE MENU

THURSDAY

1 COURSE £14.95

2 COURSE £22.95

3 COURSE £27.95

STARTERS

Country Vegetable Soup (GF)
With Crusty Bread

Smoked Mackerel Fillet (GF)
With Horseradish Cream

Egg & Crispy Prosciutto Ham Salad
With Caesar Dressing

MAINS

Chicken & Leek Pie in Rich Gravy
Topped with Short Crust Pastry, Served with Sauté
Potatoes & Seasonal Vegetables

Lamb Curry
Served with Rice

Grilled Fillet of Cod Topped with
Chive Butter (GF)
With Sauté Potatoes & Seasonal Vegetables

Lentil & Spinach Burger
With New Potatoes & Mixed Salad

DESSERTS

Apple & Blueberry Crumble
With Custard

Banoffee Pie
With Cream

Profiteroles
With Chocolate Sauce

Trio of Ice-Cream

Cheese & Crackers

Allergens

We are unable to cater for any dietary requirements not notified to us in advance. Please note that our food at The Royal Esplanade Hotel is prepared in a kitchen which handles all allergens. We cannot guarantee that our food is free from trace elements of any allergen. The Royal Esplanade Hotel does not assume any liability for adverse reactions to foods consumed, or to items one may come into contact with, while eating at The Royal Esplanade Hotel.

V Vegetarian GF Gluten Free VE Vegan DF Dairy Free