

The Table D'hote Menus At The Chadwick Change Daily To Accommodate Market Fresh & Locally Sourced Produce Where Possible. Below Is A Sample Of A Dinner Menu Priced At £23.50 Per Person Or Included If Taking The Dinner, Bed And Breakfast Tariff (Conditions Apply)

DINNER

WARM CHICKEN SALAD

Hot Chicken, Green Salad With Hollandaise Sauce, Bacon Sippets & Croutons

VENETIAN FRUIT COCKTAIL (V)

A Refreshing Collection Of Fresh Fruit Soaked In Stock Syrup Topped With Orange And Strawberries

LANCASHIRE BLACK AND WHITE PUDDING

Lancashire Black And White Pudding with Mustard Dip and Salad Garnish

A SELECTION OF CHILLED JUICES (V)

Tomato, Orange, Grapefruit or Apple



PEA, PEAR & WATERCRESS SOUP (V)

CITRUS SORBET (V)

Garnished with Kiwifruit



ROAST BREAST OF GOOSENARGH DUCKLING

Pan Fried Plump Breast of Duck Served with An Apple Compote and Orange & Grand Marnier Sauce

ROASTED LAMB SHOULDER

Local Individual Salt Marsh Lamb Shanks Roasted with Rosemary, Honey and Garlic Glaze

POACHED SALMON WITH WHITE WINE & CUCUMBER SAUCE

Salmon Poached In Court Bouillon Served with Chablis Sauce

Garnished with Cucumber Pearls

RENDEZVOUS OF WILD MUSHROOMS(V)

Pan Fried Exotic Mushrooms Bound in Cream Served with Wild Rice Timbale



OLDE ENGLISH CRUMBLE

Traditional Crumble Topping Covering Orchard Fruits & Served with Vanilla Sauce

DRAMBUIE PROFITEROLES

Choux Pastry Buns Filled with Drambuie Flavoured Whipped Cream Served with Warm Chocolate Sauce

HOT CHERRY CUP

Black Cherries with Vanilla Ice Cream and Dubarry Wafer

STRAWBERRY BAVAROIS

Creamy Light Strawberry Mousse served with Raspberry Coulis

A SELECTION OF BOND'S OF ELSWICK AWARD WINNING DAIRY ICE CREAMS

CONTINENTAL AND LOCAL CHEESES FROM SANDHAM FARM

Served with Bouquet of Celery, Grapes and Savoury Biscuits



RELAX IN OUR LOUNGE WITH FRESH CONA COFFEE SERVED WITH CREAM