



DILLONS
MORE THAN A STAY

GRADUATION MENU

STARTERS

Celeriac & Thyme Soup

Served with homemade breads

Classic Caesar Salad

Smoked bacon, croutons, baby gem lettuce and parmesan shavings

Chicken & Mushroom Vol Au Vent

Served with mixed leaves

Buffalo Chicken Wings

Served with a mild blue cheese dip

MAINS

Slow Cooked Beef

Served with Yorkshire pudding & pan gravy

Stuffed Chicken & Bacon

Served with sage stuffing, wrapped in bacon with pepper sauce

Honey & Herb Roasted Bacon Loin

With parsley sauce

Pan Seared Salmon

With a chive & lemon cream sauce

Panko Breaded Goat's Cheese

With rocket, pickled apple, beetroot and candied walnut

All mains served with creamed potatoes, duck fat roast potatoes and honey & herb vegetable

DESSERTS

Chef's Trio of Desserts

Tea/Coffee