

Residents' sample evening meal

If you choose to dine at South Lodge you will be served with the chef's choice for that evening, plus suitable wines if desired. If you have any particular dietary requirements we will invent a meal - just for you. The menus below should give you a 'flavour' of the many dining possibilities!

<p><i>Italian</i></p> <p>Home-made bread</p> <p>Tricolor salad of organic mozzarella, avocado and tomatoes with pesto dressing</p> <p>Mushroom ragu with home made pasta</p> <p>Green salad</p> <p>Panna Cotta with rhubarb</p>	<p><i>Classic</i></p> <p>Home-made bread</p> <p>Scallops and bacon served with pea puree</p> <p>Home made steak and kidney pudding</p> <p>Seasonal vegetables</p> <p>Raspberry meringue served with mascarpone cream</p>
<p><i>Thai</i></p> <p>Ebi gyoza (prawn, soy sauce and sesame dumplings)</p> <p>Chilli beef ramen (Beef with noodles, beansprouts, chilli and lime)</p> <p>Sake poached pears with warm chocolate sauce</p>	<p><i>Fish</i></p> <p>Home-made bread</p> <p>Salt and pepper chilli squid</p> <p>John Dory served with a saffron sauce and new season English asparagus</p> <p>Home grown new potatoes</p> <p>Orange and passion fruit tart served with home-made Basil ice-cream</p>

Two courses plus tea & coffee £18.00
Three courses plus tea & coffee £22.00