

# Holnicote House

## Dinner

Homemade cream of parsnip and apple soup (V, GF)

Onion bhaji with a light humous dip (V)

Selection of chilled fruit juices (V, GF)

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Chicken stroganoff with mushrooms, peppers and onions (GF)

Grilled sea bass with light butter & watercress sauce (GF)

Mediterranean vegetable crumble (V)

Flaked tuna salad with mixed olives, red onion, croutons and French dressing (GF if no croutons)

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Apple strudel served with creamy custard

Chocolate mousse

Trio of dairy ice cream (GF)

Cheese & biscuits served with grapes & celery (GF if no biscuits)

Fresh fruit salad served with cream (GF)

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Fairtrade tea or coffee will be served in the lounge

GF – Gluten free    V – suitable for vegetarians