

Chef's Weekly Selector

Two Courses 16.50

Three Courses 21.50

Starters

Red wine poached pear
Roasted hazelnuts, balsamic, rocket

Truffle Oiled Cauliflower Puree
Sautéed wild mushrooms, crispy bacon

Desserts

Rhubarb Eton Mess

Orange Bavaois, Candied Orange

Mains

Beef medallion and braised ox tail
Mustard mash, caramelised shallots

Chargrilled Salmon
Ratatouille vegetables, basmati rice

Stilton, Leek and Cashew Nut Crumble

Starters

Parsnip and apple soup	5.50
Our kitchen's soup of the day	5.50
Prawn cocktail With traditional cocktail sauce	7.20
Wild mushrooms Toasted brioche, cream sauce	6.65
Oak-smoked Scottish salmon Lemon, cracked pepper, crème fraiche and toasted baguette	9.25
Maryland crab cakes Tartar sauce and lemon	9.75
Antipasta Salami, parma ham, bocconcini, sun blushed tomato, olives, caperberries, cornichons, pickled onions and grilled focaccia	8.70
Grilled sardines, lemon, parsley and chilli	7.70

Healthy Options

Smoked haddock and poached egg grilled ciabatta and wilted spinach	12.50
Grilled breast of chicken New potatoes, steamed peppers, onion and beans	12.50
Egg noodle simmered in broth with king prawn Thai spices and fine vegetables	12.50

Pasta

Rigatoni with Italian sausage Ricotta and tomato sauce	12.30
Linguine carbonara with prawns	12.00
Risotto with roast chestnut, baby leek, sage	12.00

Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring. If you are concerned about food allergies you are invited to ask one of our associates for assistance when selecting menu items. * Weights shown are approximate weights before cooking. Prices are shown in GBP and are inclusive of VAT. Gratuities are discretionary. CBGHD/01/2011

Salads

Caesar salad	8.20
Romaine lettuce, parmesan, garlic croûtons	
With chargrilled chicken	12.20
With garlic king prawns	14.20
Seafood salad	11.90
Crab and prawn on a bed of lettuce, finely chopped seasonal vegetables	
Cobb salad	11.30
Chicken, avocado, bacon, egg, blue cheese, tomato	
Seared beef salad	11.30
Finely chopped vegetables and sesame soy dressing	
Nicoise salad with tuna	10.25
Haricot vert, new potato, black olives, egg and anchovies	

From the Grill

All our steaks are chargrilled with vine tomatoes, watercress, fries and a choice of peppercorn or béarnaise sauce.

Sirloin steak 10oz	24.00
Steak butter	
Flat iron steak 10oz	16.00
Garlic mushrooms	
Barnsley lamb chop	19.00
Mint sauce	
Marriott burger	12.90
Prime beef 8oz, cheddar cheese, smoked streaky bacon, lettuce, tomato, onion, gherkin, fries	

Main Courses

Braised lamb shank	18.45
Parsnip mash, wilted spinach	
Fish and chips	14.00
Mushy peas, tartar sauce	
Cottage pie	14.00
Garden peas	
Trout fillet almondine	15.40
Wilted spinach and fennel, lemon and almond butter	

Sides

Fries	Maple roast parsnips and carrots	3.10
Mash	Tomato and basil salad	
Leaf spinach	Tenderstem broccoli	

If you are on a dinner inclusive package, please feel free to chose 3 courses from our Chef's Selector or chose a la carte menu items up to a value of £21.50 per person.

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