



Sample Pre-Prepared Gourmet Meals in The Bell Tower Suites

Main Courses

Boeuf Bourguignon – Rich, smoky, beef bourguignon with top rump steak, caramelised shallots, bacon, chestnut mushrooms and Merlot (Dairy free).

Lamb Tagine – Leg of lamb, slow-cooked to perfection with chickpeas and an authentic blend of Moroccan spices, garnished with almond flakes (Gluten free and dairy free).

Chicken Tikka Masala - Chicken breast pieces marinated with yoghurt, lemon and paprika in a coconut, cream and tomato sauce (Gluten free).

Tarragon and Lemon Chicken - Tender chicken breast and soft leeks in a delicate cream and white wine sauce, with tarragon, lemon and a dash of mustard.

Vegetable Lasagne - Layers of roasted peppers, mushrooms, courgettes and spinach between Italian egg pasta with a crème fraiche and mascarpone sauce.

Side Dishes

Luxuriously Creamy Dauphinoise potato infused with garlic

Seasoned Buttery Mashed Potatoes

Basmati Rice (Gluten free)

Garlic Ciabatta (Dairy free)

Peas and Leeks with a Lemon and Herb Butter - Sautéed leeks and plump peas with lemon, basil and parsley butter (Gluten free).

Roasted Mediterranean Vegetables - Roasted red and yellow peppers, cherry tomatoes and courgettes in a basil dressing (Gluten free).

Desserts

Sticky Toffee Pudding – A dark, fluffy sponge with dates, vanilla and a toffee sauce

Bramley Apple and Blackberry Crumble - Sweet apple and plump blackberries beneath a golden oat crumble.