



Felden Lodge Menu Selector

Please select 2 starters, 2 Main Course, 1 Vegetarian option (if required) & 2 Desserts from the list below
Minimum numbers apply, Special dietary requirements can be catered for on request, please ask for details.

Starters

Seasonal Homemade Soup (V)

Pate with Caramelized Onion Relish

Haddock goujons and tartar sauce

Prawn Cocktail with a Lime and Paprika Garnish

Trio of Melon with Parma Ham and Raspberry Vinaigrette

Garlic and Mushroom Bruschetta with Rocket and Pinenut Salad (V)

Meat and Fish Main Courses

Roast Beef with Yorkshire Pudding

Chicken Supreme with Mushroom Sauce

Chicken breast wrapped in Parma Ham and served with a Tomato and Basil Sauce

Strips of Beef in a creamy Mushroom and Stilton sauce

Salmon and Spinach en crouete served with a Dill sauce

Salmon fillet with a lemon & herb crust

Vegetarian Options

Mushroom stuffed with Spinach and Brie, topped with a filo crown

Baked stuffed Butternut Squash

Roquefort, pear and walnut tart

Pumpkin Tagine en croute

All served with a selection of seasonal vegetables.

Desserts

Profiteroles and Chocolate Sauce

Baked Cheesecake with Fruit Compote

Chocolate Bavarois with Raspberries

Fresh fruit salad

Raspberry and Passion fruit Pavlova

Selection of Cheese served with Biscuits and Fresh Fruit (supplement of £1.50 per person)

Lunch 2 course lunch £16.95 or 3 course lunch £19.95

Dinner 2 course dinner £18.95 or 3 course dinner £21.95

For an informal relaxed meal in quiet tranquil surroundings call 01442 288557 to make your booking.

Private room hire offered subject to availability, additional charges may apply.

Felden Lodge does not have a license and therefore alcohol is not available, however you may bring your own if you wish.

Soft drinks are available to purchase, please ask for a drinks list. Lunch served at 12.30pm, Dinner 7.00pm Mon- Fri, other times and weekends available on request, please ask for details. Booking is essential. Free onsite Parking.