

EASTFIELD LODGE

DINING OPTIONS

(Please note we pride ourselves on serving good quality delicious homemade food using local produce and served hot. In order to do this we ask your group to select no more than three choices for each course).

In order that we can cover staff costs the whole group must decide on either a 2 course or a 3 course meal option.



Soups and Starters

Seasonal Soup

Creamy Garlic Mushrooms

Hummus with Olives, Pesto, Pine Nuts and Pitta Bread (V)

Classic Prawn Cocktail

Tomato and Mozzarella Salad

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DINING OPTIONS



Main Dishes

Spicy Vegetable Chilli with Potato Topping (V)

Lentil and Chickpea Dahl with Rice (V)

Mediterranean Vegetables with Marinated Tofu (V)

Salmon and Cod Fish Pie

Chicken, Smoked Bacon and Mushroom Pie

Beef Lasagne with Bechamel Sauce

Chicken, Ham and Leek Bake

Cottage Pie with Mashed Potato and Cheese Topping

Steak and Ale Pie with Puff Pastry Lid

Roast Cajun Chicken with Creamy Chorizo and Sundried Tomato Sauce

Slow Cooked Lamb Tikka Masala and Rice

Pulled Pork Hotpot with Cider, Sage and Barbeque Sauce

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Side Dishes

A variety of Seasonal Vegetables

Desserts

Sticky Toffee Pudding with Butterscotch Sauce

Banana and Toffee Banoffee Pie

White Chocolate and Blueberry Cheesecake

Chocolate Sponge Pudding with Chocolate Sauce

Fruits of the Forest, Apple and Cinnamon Crumble

Sticky Ginger Pudding with Rich Ginger Sauce

Cheeseboard

Selection of Local Cheeses with Crackers and Pickle

EASTFIELD LODGE
DINING PRICE LIST



Two Course Evening Meal
(The Meal is served to guests in the Dining Room)

£25 per person

Three Course Evening Meal
(The Meal is served to guests in the Dining Room)

£30 per person

Supplement for the Local Cheeseboard - £5.00 per person

(Subject to availability, this may include a Yorkshire Brie, Harrogate Blue, Classic Wensleydale, Dale End Cheddar, Ribbleshead Goat's Milk or Swaledale Sheep's milk Cheese)
