

One Course £9.95pp/ Two Courses £14.45pp/ Three Courses £16.95pp/Coffee and Tea £2.00pp

STARTERS

Carrot and Coriander Soup (V)

croutons

Mushroom, Port and Chestnut Pate'

Croutes and Red Onion Marmalade

Parma Ham, Feta and Olives Bruschetta (V)

Balsamic Glaze, Cranberry Relish

Salmon Goujons

Lemon Mayo

MAIN COURSES

ALL MAIN COURSES ARE SERVED WITH FRESH SEASONAL VEGETABLES & POTATOES

Roast Sirloin of Beef

Yorkshire pudding, red wine jus

Roast Pork Loin

Stuffing, Crackling, Apple Sauce and Pan Jus

Salmon Fillet

Saffron and Prawn Sauce

Chicken Breast

Stuffing, Pig in blanket, Pan Jus

Broccoli, Spinach and Stilton Tart (V)

Red Peppers Sauce

DESSERTS

Lemon Posset (V)

Chocolate Ganache

Pineapple Upside Down Cake (V)

Vanilla Custard

Dark Chocolate Tart

Chantilly Cream and Strawberry

Ice Cream and Sorbet (V)

traditional and speciality ice creams and sorbets

Cheese Board (V)

traditional local cheeses, grapes, celery and fruit chutney

TEAS AND COFFEES

Freshly Brewed Ground Coffee, a Selection of Traditional Teas and Fruit Infusions

chocolate mints