

2018

Dinner Menu 1

Please choose **two** from the following:

Choice of Soup

Trio of Melon served with Raspberry Coulis

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Braised British Beef Brisket, Yorkshire Pudding & Gravy

Roast Breast of Chicken, Yorkshire Pudding & Gravy

Baked Haddock Fillet in a White Wine Sauce

Caramelised Onion and Tomato Tart

All served with Potatoes and Fresh Seasonal Vegetables

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Lemon Panna Cotta, Lemon Curd Puree, & Raspberry Coulis

Mixed Berry Pavlova

Strawberry Cheesecake

Fresh Fruit Salad

Coffee and Mints

£19.50 per person

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Dinner Menu 2

*Please choose **two** from the following:*

Wild Mushroom Linguini

Niagara Prawn Cocktail

Ham Hock Terrine with Piccalilli & Rocket Salad

Chicken Liver Pate, Red Onion jam & Brioche Toast

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Braised British Beef Brisket, Yorkshire Pudding & Gravy

Roast Breast of Chicken, Yorkshire Pudding & Gravy

Baked Haddock Fillet in a White Wine Sauce

Caramelised onion and Tomato Tart

All served with Potatoes and Fresh Seasonal Vegetables

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Apple Pie and Custard or Cream

White Chocolate Parfait

Tart Au Citron

Dark Chocolate Mousse

Coffee and Mints

£22.00