

2017

Starters

Please choose one starter for everyone

Belly Pork & Black Pudding Terrine With Chutney & Beetroot Salad	£6.95
Smoked Duck Breast on a Salad of Avocado, Cucumber & Orange (GF)	£6.50
Chicken Liver Pate served with Red Onion & Chilli Chutney And Brioche Toast	£4.95
Smoked Mackerel & Potato Terrine with Beetroot Carpaccio & Herb Oil (GF)	£4.40
Trio of Melon & Mango with Mint Crème Fraiche (GF)	£3.85
Spicy Fresh Salmon Fish Cakes on a Thai Green Salad With Cucumber & Dill Salsa	£6.00
Wild Mushroom & Truffle Oil Linguini with Pesto Cream	£4.40
Niagara Prawn Salad Prawns in a sundried Tomato & Dill Sauce on a bed of Mixed Leaves and Apple (GF)	£4.95

2017

Soups

Vegetable

Cauliflower & Parmesan

Wild Mushrooms & Lemongrass Velouté

Roast Red Pepper & Tomato Soup with Basil Cream

Roast Garlic

French Onion

Broccoli & Peanut

Broccoli & Stilton

Cauliflower & Almond

Roast Fennel & Celeriac

Roast Carrot & Coriander

All served with a Bread Roll

£3.25 per person

OR

£2.10 per person as an intermediate course

2017

Main Courses

Please choose one of the following

Topside of Beef, served with Yorkshire Pudding & Horseradish Sauce	£18.50
Braised Lamb Shank with Creamy Saffron & Garlic Mash, served with Fresh Garden Mint Gravy	£18.00
Slow Roasted British Beef, Braised Shallot Gravy, served with Yorkshire Pudding	£17.50
Grilled Salmon Supreme, marinated in a Dill, Lime & Olive Oil with Crushed New Potatoes (GF)	£17.50
Breast of Chicken Stuffed with Roasted Red Peppers & Chorizo, Wrapped in Smoked Bacon & served with a Rich Tomato Sauce (GF)	£15.00
Honey Roast Loin of Pork with a Hot Apple and Rosemary Sauce & Black Pudding Stuffing	£15.00
Roast Leg of Lamb rolled with a Herb Stuffing served with Yorkshire Pudding & Mint Jus	£17.50
Grilled Cod Fillet in a Dill Butter Sauce with Garlic New Potatoes (GF)	£14.00
Buttered Roast Breast of Turkey served with Cranberry Stuffing & a Rich Home-made Gravy	£15.00
Loin of Pork served with a Saffron & Leek Sauce (GF)	£15.00

2017

Vegetarian Main Courses

Vegetable Biryani with Celeriac Pakoras & Mint Yoghurt

Roast Butternut Squash & Sweet Potato Crumble with a Wholegrain Mustard Cream Sauce

Leek & Aubergine Shepherd's Pie with a Shallot & White Wine Sauce

Caramelised Red Onion & Tomato Tart with a Roasted Pepper Coulis

Wild Mushroom & Parmesan Tagliatelle

2017

DESSERTS

Please choose two of the following

Tarte Au Citron

Chocolate & Fresh Cream Profiteroles

Fresh Berry Pavlova served Fresh Cream and Fruit Coulis

White Chocolate Parfait

Cheesecakes: Iced Lime, Strawberry or Chocolate

Home-made Apple and Cinnamon Pie served with Creamy Custard / Sweet Cream

Baked White Chocolate and Baileys Cheesecake

Classic Crème Brûlée with Fresh Cherry Compote and Vanilla Ice Cream

Fresh Fruit Salad

Home-made Chocolate Brownie served with Vanilla Ice Cream

Lemon Pana Cotta served with Lemon Curd and Raspberry Coulis

Dark and White Chocolate Mousse, with Strawberry Shortbread

Homemade Sticky Toffee Pudding served with Custard

£4.00 per person (£5.00 per person including Coffee and Mints)