

SET MENU

STARTERS

Butternut squash & sweet potato soup with bread & butter
Duck liver & Cointreau pate with home made chutney & toast
Prawn & crayfish cocktail, buttered wholemeal bread
Deep fried brie with salad garnish & wild berry compote

MAINS

Supreme of chicken, white wine & mushroom sauce, crushed new potatoes
Honey roasted butternut squash, spinach & ricotta lasagne with mixed salad
Lamb shank with creamy mash & rosemary jus
Char grilled rump steak, roasted vine tomatoes, chips & peppercorn sauce (served medium)
Salmon fillet with crushed potatoes, pineapple relish, sauteed pak choi & Oriental dressing
All Main Meals Served with a Selection of Seasonal Vegetables

DESSERTS

Chocolate oreo brownie with chocolate sauce & vanilla ice cream
Trio of sorbets (mango, lemon & raspberry)
Apple & berry crumble with custard
Stem ginger treacle tart with vanilla ice cream
Cheese & biscuits - brie, smoked Applewood cheddar & blue cheese, biscuits,
homemade chutney, grapes & celery (£1.50 supplement)

2 Course £19.95

3 Courses £24.95