

## SET MENU

2 Course £19.95

3 Courses £24.95

### STARTERS

Winter vegetable soup with crusty bread  
Ham hock terrine & home made picallili served with melba toast  
Prawn & crayfish cocktail, buttered granary bread  
Deep fried brie with salad garnish & wild berry compote

### MAINS

Supreme of chicken, white wine & mushroom sauce, crushed new potatoes  
Brie & red onion quiche with chips & dressed salad  
Shoulder of lamb served with garlic mash & rosemary gravy  
Char grilled rump steak, roasted vine tomatoes, hand cut chips & peppercorn sauce (served medium)  
Sea bass with roasted Mediterranean vegetables, salt baked potatoes & basil pesto dressing

*All Main Meals Served with a Selection of Seasonal Vegetables*

### DESSERTS

Chocolate brownie with chocolate sauce & vanilla ice cream  
Trio of sorbets (mango, lemon & raspberry)  
Apple & berry crumble with custard  
Baileys crème brulee & shortbread biscuit  
Cheese & biscuits – brie, Black Bomber cheddar & stilton,  
biscuits, homemade red onion marmalade, grapes & celery (£1.50 supplement)