

SET MENU

STARTERS

Cauliflower cheese soup with bread
Chicken liver & brandy pate with red onion marmalade
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
Gnocchi with butternut squash, tomato & mascarpone topped with herby bread crumbs
Shoulder of lamb served with pea & mint colcannon & rosemary gravy
Char grilled rump steak, roasted vine tomatoes, chips & peppercorn sauce (served medium)
Sea bass with saffron mash, wilted spinach & lobster cream sauce

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 & cinnamon crumble with custard
Eton Mess - whipped sweetened cream with meringue pieces, mixed berries & vanilla ice cream
Cheese & biscuits - brie, Black Bomber cheddar & stilton,
biscuits, homemade red onion marmalade, grapes & celery (£1.50 supplement)

2 Course £19.95

3 Courses £24.95