



2 COURSES £15.95 | 3 COURSES £19.95

TO BEGIN

LEEK AND POTATO SOUP SERVED WITH TOASTED CIABATTA

BRUSCHETTA WITH SPICY PRAWNS COOKED IN CHILLI, GARLIC AND TOMATO SAUCE

ROASTED GOATS CHEESE SALAD SERVED WITH MIXED SALAD LEAF, CANDIED WALNUTS AND HONEY AND MUSTARD DRESSING

PAN FRIED BLACK PUDDING SERVED WITH SALAD LEAF AND CREAMY PEPPERCORN SAUCE

CHICKEN LIVER PATE, SERVED WITH CARAMELIZED ONION & TOASTED BREAD

MAIN COURSE

TRADITIONAL SLOW ROASTED GRAND RESERVE BEEF SERVED WITH A RICH MEAT JUICE GRAVY

SLOW ROASTED RARE BREED PORK SERVED WITH AN APPLE INFUSED GRAVY

LEG OF LAMB, STUDED WITH ROSEMARY & GARLIC SERVED WITH FRESH MINT JUS

ROAST TURKEY CROWN SERVED WITH ROAST-PAN CRANBERRY GRAVY

BANGERS AND MASH

OVEN BAKED SALMON

MEDITERRANEAN VEGETABLE OPEN LASAGNE

TO FINISH

ETON MESS

VANILLA CHEESECAKE SERVED WITH BERRY COMPOTE

SELECTION OF LOCAL CHEESE AND BISCUITS SERVED WITH CHEF'S CHUTNEY AND GRAPES

GELATO- VANILLA, DOUBLE CHOCOLATE OR LEMON MERINGUE

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE

