



D I N N E R M E N U

M E N U



One Course £19, Two Courses £24, Three Courses £28

S T A R T E R

HOMEMADE SOUP

served with a warm crusty bread roll & butter.

DUO OF SALMON MOUSSE

served with a leaf and herb salad & toasted en crouste

HARISSA & LIME KING PRAWN COCKTAIL

served with buttered brown bread, leaf & herb salad, wedge of lemon

CHICKEN PARFAIT WITH REDCURRENT SPICED CORDIAL

served with a leaf & herb salad & melba toast

PALMA HAM AND MELON

served with a leaf & herb salad with raspberry & balsamic glaze

M A I N

ROASTED LAMB RUMP

rosemary infused fondant potato, seasonal vegetables & a red wine jus

BAKED HERB CRUSTED COD LOIN

buttered crushed new potatoes, seasonal vegetables. Finished with beurre blanc

CHICKEN SUPREME

lyonnaise potatoes, seasonal vegetables & champagne sauce

BUTCHERS CUMBERLAND SAUSAGE RING

creamed mashed potatoes, seasonal vegetables & caramelised onion gravy

SALMON FILLET WITH HOLLANDAISE

crushed buttered new potatoes & seasonal vegetables

ROASTED SIRLOIN OF BEEF & YORKSHIRE PUDDING

garlic & thyme roasted potatoes, seasonal vegetables & gravy

D E S S E R T

RASPBERRY & WHITE CHOCOLATE ROULADE

macerated fresh berries

TART AU CITRON

chantilly cream

PROFITEROLES

chocolate sauce

HAZELNUT, PRALINE CRUNCHBALL CHEESECAKE

vanilla bean ice cream

STICKY TOFFEE PUDDING

toffee sauce & vanilla bean ice cream

APPLE STREUSEL

custard

Select a set menu of Two dishes from each course.

Additional choices 2.50 per person supplement.

Vegetarian & Vegan options available upon request.