

Pre-order menu (1)

Menu

Starters

Butternut squash and Rosemary soup with fresh crusty bread

Course Pork and Brandy pate wrapped in bacon
with wedges of toast and spiced plum chutney

Baked goats cheese with sun-blushed tomato tapenade

Marinated Mediterranean vegetable salad

Main Course

Braised shin of beef in a red wine and bacon sauce

Chicken, Sage and Apricot filo parcel with a cider jus

Oven baked whole plaice stuffed with
lemon and garlic buttered prawns

Creamy wild mushroom and fresh thyme risotto
Served with Parmesan shavings and salad

*Served with potatoes of the day and a
selection of fresh seasonal vegetables*

Dessert

Choice of dessert from the board

Coffee and chocolate mint

2 Course £17.50

3 Course £22.50

Pre-order menu (2)

Menu

Starters

Broccoli and Stilton soup with fresh crusty bread

Griddled chicken and bacon salad with
Shaved Parmesan and herb dressing

Wedges of Welsh rarebit with
Sticky Balsamic syrup

Potted Garlic and Tarragon prawns

Main Course

Seared Lamb steak with an orange and Cardamom glaze

A pair of Pork loin steaks with a creamy Brandy and
mustard sauce and deep fried apple rings

Herb crusted Hake loin with a Saffron and
White wine cream sauce

Courgette, cherry tomato and Brie wellington

*Served with Potatoes of the day and a
selection of fresh seasonal vegetables*

Dessert

Choice of dessert from the board

Coffee and chocolate mint

2 Course £17.50

3 Course £22.50

Pre-order menu (3)

Menu

Starters

Tomato and roasted pepper soup with fresh crusty bread

Pan fried mushrooms in garlic, lemon
and Thyme butter on a toasted crouton

Creamy courgette and Rosemary Risotto

Deep fried beer battered wedges of Brie
With a tangy orange and cranberry compote

Main Course

Seared rump steak Rossini with a rich Madeira sauce

Griddled Chicken with a cheese, leek and Chorizo sauce

Fillet of salmon on a bed of roasted vegetables
with a fresh herb dressing

Butternut squash, tomato and Brie tartlet
with Balsamic syrup

*Served with Potatoes of the day and a
selection of fresh seasonal vegetables*

Dessert

Choice of dessert from the board

Coffee and chocolate mint

2 Course £17.50

3 Course £22.50