

DINNER MENU

Choose a starter, main course and dessert, from a particular menu – or of course you can ‘mix and match’ if you wish, or ask us to include your favourite dishes we are happy to discuss options like this with you



Menu one £21.50

Soup and fresh bread
Chicken liver pate and melba toast
Melon and strawberry cocktail
Prawn salad with Marie rose dressing

Chicken breast served with a leek and bacon cream sauce
Salmon on a spring onion and pea risotto
Roast pork with peppers and apples
Braised beef with baby onions and mushrooms

Sticky toffee pudding
Mini pavlova topped with fresh berries
Chocolate cheesecake
Apple and blackberry crumble



Dinner Menu – for special occasions - continued

Menu two £24.50

Smoked salmon mousse and brioche
Ham hock terrine served with fruit chutney
Melon and parma ham with fruit coulis
Warm mackerel and potato salad

Roast belly pork with crispy bacon and apple mash
Confit of duck leg with plum chutney
Sea bream with lemon and chive dressing
Braised lamb shank on a bed of thyme mash with baby onion jus

Lemon and passion fruit meringue roulade
Toffee and banana cheesecake
White chocolate and croissant bread and butter pudding
Strawberry shortbread with vanilla cream

Menu three £27.00

Hot smoked salmon salad
Warm breaded brie with chilli jam
Hot chicken livers with wild mushrooms
Scotch egg with asparagus and English mustard dressing

Roast sirloin of beef
Tomato and thyme baked cod
Chicken breast stuffed with mozzarella, wrapped in Parma ham with sun blush tomato cream

Slow cooked confit of lamb shoulder with minted potatoes and thyme jus

Glazed Lemon tart with fruit compote
Vanilla Panna cotta and hot berries
Raspberry crème brulee
Chocolate brownie and clotted cream

