



## SAMPLE FRIDAY AND SATURDAY EVENING MENU

*Menu available for tables of 12 or less*

### 3 Courses Set Menu: Starter, Main Course and Dessert

£35.00 + 10% service charge

#### STARTERS

##### ***-Individual Starter-***

- Smoked Salmon and Prawn Cocktail-
  - Roasted Tomato and Basil Soup, Herb Croutons- (v)
  - Blue Cheese, Beetroot, Cherry Tomato Salad, Aged Balsamic and Candied Walnuts- (v)
- or

##### ***Mixed Starter for one***

Garlic Bread, Homemade Coleslaw, Baked Brie with Warm Raspberry Jelly,  
Egg Mayonnaise, Prawn Cocktail, Hand Cut Potato Wedges, Chilli Sauce

#### MAIN COURSE

- Slow Roast Pork Belly, Grain Mustard and Cider Sauce,  
Apple Compote, Winter Greens, Parmentier Potatoes-
- Pan-fried Fillet of Sea bream, Tomato Verdi, Rocket Salad, Herb Crushed New Potatoes-
- Grilled Salmon, Chive Cream Sauce, Samphire, Herb Crushed New Potatoes-
- Braised Blade of Beef, Butter Mashed Potato, Bacon Lardons,  
Baby Shallots, Roasted Carrot, Red Wine Sauce-
- Confit of Duck Leg, Orange Sauce, Fondant Potato, Tenderstem Broccoli-
- Chicken Supreme, Madeira, Mushroom and Bacon Sauce,  
Fondant Potato, Winter Greens-
- Mushroom and Parmesan Risotto - (v)
- Warm Goats Cheese, Aubergine & Butternut Squash Tian, Roasted Tomato Sauce- (v)

#### DESSERTS

Vanilla Crème Brulee, Candied Orange  
Chocolate Truffle Torte, Berry Compote  
Sticky Toffee Pudding, Caramel Sauce  
Homemade Meringue, Berry Fruits, Whipped Cream  
Poached Pear, Gin Ice Cream