



SAMPLE FRIDAY AND SATURDAY EVENING MENU

Menu available for tables of 12 or less

3 Courses Set Menu: Starter, Main Course and Dessert

£32.50 + 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 Selection for one or two

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