

SET MENU

2 Course £19.95

3 Courses £24.95

STARTERS

Cauliflower cheese soup with crusty bread

Chicken liver & brandy pate with red onion marmalade

Prawn & crayfish cocktail, buttered wholemeal bread

Deep fried brie with salad garnish & wild berry compote

MAINS

Supreme of chicken, white wine & mushroom sauce, crushed new potatoes

Goat's cheese, broad bean & pea risotto

Shoulder of lamb served with garlic mash & rosemary gravy

Char grilled rump steak, roasted vine tomatoes, chips & peppercorn sauce (served medium)

Salmon fillet, crushed potatoes, white wine, crayfish & cream sauce topped with crispy leeks

All Main Meals Served with a Selection of Seasonal Vegetables

DESSERTS

Chocolate brownie with chocolate sauce & vanilla ice cream

Apple & berry crumble with custard

Lemon posset & shortbread biscuit

Cheese & biscuits – brie, Black Bomber cheddar & stilton,
biscuits, homemade red onion marmalade, grapes & celery (£1.50 supplement)