

Saturday Evening Menu

To Start

Tomato Soup Served with Fresh Bread

A Terrine of Wild Boar & Stilton Wrapped in Parma Ham Served with Chef's Own Quince Marmalade & Toast.

Jerusalem Artichoke, Sun Blushed Tomato & Gruyere Quiche.
(Individually Baked to Order Allow 12 mins)

Spicy Salmon, Crab & Aromatic Herb Fishcake

To Follow

Assiette Of Lamb;

Pan Seared Rump, Best end Cutlet & Sweetbreads of Lamb Served with Watercress Puree, Lyonnais Potatoes & Finished with a Lamb Jus.

Beef Wellington; (Supp 3.95)

Fillet Steak with a Wild Mushroom Duxelle & Duck liver pate Encased In Puff Pastry, Served With Sautéed Winter Vegetables & A Stilton Sauce (25Mins)

Tiger Prawns Cooked In A Garlic & Coriander Butter Served With Wild Rice

Pumpkin, Spinach & Basil Lasagne with a Pine Nut Crust
Served With Hand Cut Chips.

To Finish

Chocolate & Amaretto Tarte Served With Mint Choc Ice-cream.

Spiced Apple Cake Served with Vanilla Ice-cream. (Allow 15 Mins)

Coffee Macarons Served With Walnut & Mascarpone Cream.

White Chocolate, Bourbon Whisky & Banana Panna Cotta

A Selection of Regional Cheeses & Biscuits.

2 Courses £19.75

3 Courses £24.75