

## Saturday Evening Menu -23/01/10

### To Start:

Chunky Vegetable 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)

Fresh Mussels Steamed In A Thai Broth & Served With Homemade Bread

### To Follow:

Corn Fed Chicken Supreme Stuffed With Roasted Red Pepper Served With  
Wild Rice & Garlic & Coriander Butter

Char-grilled Lincolnshire Red Rib-eye Steak, Portobello Mushrooms, Beef  
Tomato, Hand Cut Chips & Béarnaise Sauce. (Supp 2.95)

Spiced Salmon, Crab & Aromatic Herb Fishcakes, Served with Buttered New  
Potatoes & House Salad

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**