

Dinner – Saturday 30/01/10

To Start:

Cream Tomato Soup Served with Freshly Baked Herb & Olive Roll

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)

Steamed Fresh Mussels in a Thai Broth Served With Homemade Bread

To Follow:

Spiced Salmon, Crab & Aromatic Herb Fishcake Served
With A Refreshing Yogurt Dip, Buttered New Potatoes & House Salad

Char-grilled Sirloin Steak, Portobello Mushrooms, Beef Tomato, Hand Cut
Chips & Béarnaise Sauce (Supp 2.95)

Pan Fried Rolled Best End of Lamb Served With Lyonnais Potatoes &
Lamb Jus (Served With Seasonal Vegetables)

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

To Finish:

Spiced Apple Cake Served with Vanilla Ice-cream (Allow 12 Mins)

Coffee Macarons Served With Walnut & Mascarpone Cream

White Chocolate & Lemon Panna Cotta

A Selection of Regional Cheeses & Biscuits

2 Courses £19.75

3 Courses £24.75