

Winter EVENING - SET MENU

SERVED EVERY EVENING - Except Saturdays (A La Carte Menu only)

SOUP DU JOUR

freshly made in our kitchens, served with croutons.

FANNED MELON WITH CITRUS FRUITS

oranges, pink and white grapefruit segments, drizzled with a sweet thyme flavoured syrup, garnished with compote berries.

GALANTINE OF CHICKEN AND DUCK

studded with tarragon and apricots, placed on a bed of crispy leaves with a cordon of herb olive oil and balsamic vinegar.

GOATS CHEESE IN FILO PARCEL

cooked golden, served with crispy mixed leaves, red pesto flavoured coulis.

GRAVADLAX OF SALMON

served with a mustard and dill dressing.



COD SUPREME BAKED IN THIN BRICK PASTRY

with spinach and cream cheese, resting on a nest of egg noodles tossed in oyster sauce with a clear sweet chilli.

SLOW BRAISED SHOULDER OF LAMB

with a rosemary and coriander stuffing, placed on a garlic mash with a Madeira sauce and vegetables balls.

PORK LOIN

filled with a prune and chicken mousse, served on a bed of finely diced apple and cranberry sauce, fondant potatoes.

BREAST OF CHICKEN STUFFED WITH BRIE

wrapped with bacon, served on a bed of sticky rice, with a white wine, chive and finely diced tomatoes creamy sauce.

PEA, OYSTER MUSHROOM AND BROAD BEAN RISOTTO

topped with roquette leaves, parmesan crouton, drizzled with pesto coulis.

RIB-EYE STEAK MADAGASCAR (£3.50 extra)

cooked to your liking with a soft green peppercorn sauce.



£14.95 (Starter and Main Course)

A SELECTION OF DESSERTS FROM OUR SWEET MENU from £4.75

FILTER COFFEE with Mints £1.85

(Parties of 15 or more ~ 3 Courses only ~ £19.45)

Prices include VAT. However a discretionary 10% service charge will be added for parties of 10 or more