

Autumn EVENING - SET MENU

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

SOUP DU JOUR
freshly made daily

WAFER THIN PARMA HAM AND MELON

ASPARAGUS AND FILO PASTRY BAKE
cooked golden served with tomato, herb Hollandaise

SESAME COATED CHICKEN FILLETS
arranged with mixed leaves and a Thai sweet chilli salsa

PEPPERED SMOKED MACKEREL
with endive, mango and pink grapefruit, gooseberry and coriander chutney .



ROAST FILLET OF SALMON
with banana and smoked salmon delicacy, white wine sorrel cream sauce

SLOW BRAISED SHOULDER OF LAMB
with étuvé style beans, pan juices

PORK FILLET ESCALOPE
topped with medley mushrooms, marbled with a shellfish Cognac cream

MUSHROOM RAVIOLI GRATIN
in a tomato, basil sauce with Parmesan glaze.

BREAST OF GUINEA FOWL ROSSINI STYLE
presented on a pate crouton topped with a rich Madeira sauce

RIB-EYE STEAK MADAGASCAR (£3.00 extra)
with a soft green peppercorn sauce



£14.50 (Starter and Main Course)

A SELECTION OF DESSERTS FROM OUR SWEET MENU from £4.25

FILTER COFFEE with Mints £1.75

(Parties of 15 or more ~ 3 Courses only ~ £18.75)

Prices include VAT. However a discretionary 10% service charge will be added for parties of 12 or more