

## Winter EVENING - SET MENU

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

SOUP DU JOUR freshly made daily

WAFER THIN PARMA HAM WITH MELON

CHEF'S HOMEMADE CHICKEN AND DUCK LIVER PATE  
served with warm toast, plum chutney

TRICOLORE SALAD

Tomato, mozzarella and avocado arranged with rocket leaves, basil, balsamic dressing

PAN SEARED DOUBLE PRESSED BELLY PORK  
caramelised onion marmalade

PRAWN AND CELERIAC VOL AU VENT  
bound in a creamy cognac bisque



FILLET OF SEABASS

garnished with couscous and a mango, sweet chilli salsa

SLOW BRAISED SHOULDER OF LAMB  
with flageolet beans, bacon lardons, Madeira, redcurrant rosemary essence

PORK LOIN MEDALLIONS PRINCESS STYLE  
crumbed cooked golden garnished with asparagus, Swiss cheese, sherry sage jus

CONFIT OF DUCK set on a spice scented Tutti Frutti salsa

TORTELLINI PASTA PARCELS, (V)  
tossed with sun blush tomatoes in a light garlic herbs cream

BREAST OF CHICKEN SPECKLED WITH SESAME AND POPPY SEEDS  
set on a spicy plum chutney and a ribbon of herb spiced butter

CHAR-GRILLED RIB-EYE STEAK (£3.00 extra)  
cooked to your taste, served green peppercorn sauce



£13.95 (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 ~ £18.20)

*All prices include VAT. However, gratuities for service we prefer to leave to your discretion*