

# SET MENU

## STARTERS

Curried sweet potato & coconut soup with bread  
Chicken liver & brandy pate with red onion marmalade  
Prawn & crayfish cocktail, buttered wholemeal bread  
Deep fried brie with salad garnish & wild berry compote

## MAINS

Supreme of chicken, white wine & mushroom sauce, crushed new potatoes  
Vegetarian Thai green curry with tofu, sweet potato, baby corn & sugar snap peas topped with chopped  
peanuts, crispy onions & coriander served with jasmine rice & flat bread  
Shoulder of lamb served with garlic mash & rosemary gravy  
Char grilled rump steak, roasted vine tomatoes, chips & peppercorn sauce (served medium)  
Salmon fillet with papardelle pasta & a clam, fresh pea  
& dill cream sauce

All Main Meals Served with a Selection of Seasonal Vegetables

## DESSERTS

Chocolate brownie with chocolate sauce & vanilla ice cream  
Trio of sorbets (mango, lemon & raspberry)  
Apple & berry crumble with custard  
Lemon posset & shortbread biscuit  
Cheese & biscuits – brie, Black Bomber cheddar & stilton,  
biscuits, homemade red onion marmalade, grapes & celery (£1.50 supplement)

2 Course £19.95

3 Courses £24.95