



# Set Menu

## Starters

Chicken liver & brandy pate with chutney  
Prawn & crayfish cocktail, buttered granary bread  
Deep fried brie with salad garnish & wild berry compote  
Cauliflower & smoked Applewood cheese soup  
served with bread & butter

## Mains

Supreme of chicken, white wine & mushroom sauce &  
crushed new potatoes  
Smoky sweet potato, black bean & tomato chilli with vegan  
cheese, smashed avocado, steamed rice & tortilla crisps  
Lamb shoulder with mash & rosemary jus  
Char grilled rump steak, roasted vine tomatoes,  
chips & peppercorn sauce (served medium)  
Pan fried salmon fillet on prawn mash served with peas  
& fine beans with a lemon & chive 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)  
Rhubarb, apple & almond Bakewell tart with custard  
Eton Mess - Mixed berries with sweetened whipped  
cream & meringue pieces  
Cheese & biscuits - camembert, cheddar & blue cheese biscuits,  
homemade chutney, grapes & celery (£1.50 supplement)

2 Course £19.95

3 Courses £24.95