



Set Menu

Starters

Duck liver & brandy pate with chutney
Prawn & crayfish cocktail, buttered granary bread
Deep fried brie with salad garnish & wild berry compote
Spiced parsnip soup served with bread & butter

Mains

Supreme of chicken, white wine & mushroom sauce &
crushed new potatoes
Mushroom Carbonara - Spaghetti with wild mushroom, thyme
& parsley sauce topped with fresh rocket
Lamb shoulder with mash & rosemary jus
Char grilled rump steak, roasted vine tomatoes,
chips & peppercorn sauce (served medium)
Pan fried salmon fillet on crushed potatoes with
wilted spinach & a champagne 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)
Salted caramel cheesecake with praline nut brittle
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