



MENU

STARTERS

Blue Cheese, Chestnut & Wild Mushroom Tartlet
Served on a Bed of Dressed Mixed Leaves

Tomato & Roasted Pepper Soup
Served with Parmesan Croûtes

Smoked Salmon Served on Bed of Mixed Leaves
Drizzled with a Honey & Mustard Dressing

Chicken Liver Paté
Salad Garnish, Onion Chutney & Croûtes

MAINS

Garlic Mushroom Chicken
Supreme of Chicken Smothered in a
Creamy Garlic Mushroom Sauce Served with
Roast Potatoes & Vegetables

Roast Rib of Beef
Sliced Roast Rib of Beef Served with a
Yorkshire Pudding, Roast Potatoes,
Seasonal Vegetable, Laced with a Roast Gravy

Salmon Supreme
Pesto Crumbed Salmon Supreme
Served with Roast Potatoes
& Seasonal Vegetables

Wild Mushroom Stroganoff
Pan Fried Wild Mushrooms Flambéed
with Brandy, Paprika & Cream Served with
Long Grain Rice, Salad Garnish

Roast Pork Loin
Crispy Roasted Pork Loin Served with Yorkshire Pudding,
Stuffing, Roast Potatoes, Seasonal Vegetables Smothered a Roast Gravy

DESSERTS

Baileys Chocolate Brioché Pudding
Served with a Jug of Custard

Strawberry & White Chocolate Cheese Cake
Served with a Strawberry Syrup and Vanilla Ice Cream

Sticky Toffee Pudding
Served with a Jug of Custard

Profiteroles
Served with a Warm Chocolate Sauce

Trio of Ice Cream
Chocolate ~ Vanilla ~ Strawberry

Cheese Board
Four Cheeses, Grapes, Chutney & Crackers
(2 people - Supplement £6.00)