



2 Courses - £25

3 Courses - £30

Starters:

Homemade Curried Parsnip Soup with a crusty roll

Oven baked Camembert with crusty rolls (to share)

Pan Fried Scallops, Chorizo and Garlic butter served en croute

Duck Pate served with Crudités a fig chutney and side salad

Mains:

8 oz Ribeye Steak served with tomatoes, mushrooms, onion rings and homemade chips

Sauces: Peppercorn or Diane

Duck Breast in a Blackcurrant and Port sauce served with fondant potatoes and tenderstem broccoli

Plaice fillet stuffed with spinach, mushrooms and prawns served with a white wine and spring onion sauce, roasted new potatoes and tenderstem broccoli

Brochette of Halloumi with Mediterranean vegetables served on a bed of spicy cous cous and a sweet chilli glaze

Desserts:

Lemon Posset with homemade shortbread

Dark Chocolate Mousse with Salted Caramel Ice cream

Apple and Cinnamon Crumble with Vanilla Custard

Cheeseboard

