

Set Menu

Two Courses £ 17.00 Three Courses £20.00

Starters

Home Made Soup of the Day with Our Own Homemade Bread & Butter (H) (V)

Oven Baked Goats Cheese with Honey Roast Beetroot, Balsamic Glaze & Walnut Dressing (V)

Ricotta Gnocchi with Parmesan Cheese, Prosciutto ham, Chestnuts & Carrot Dressing (H) (V)

Fish Cake Lightly Cured Fish Mixed with Potatoes & Seasonings, served with Side Salad & Home Made Tomato Sauce

Mains

Ricotta Gnocchi with Parmesan Cheese, Wild Mushrooms, Chestnuts & Carrot Dressing
(Can be served as prawns, tomato, parmesan & lemon dressing) (H) (V)

Thyme Scented Chicken Supreme served on a Casserole of Leek, pearl onion & carrots with Creamed Potato (H)

Roast Salmon Fillet with Hollandaise Sauce, Potatoes & Vegetables (H)

Confit Duck Leg Served with Potatoes Dauphine Vegetables & Red Wine Jus (H)

Deserts

All Black Carrot Cake

Duo of Cheesecake, Citrus & Chocolate Heaven & Berry Compote

Cinnamon, Orange & Apple Crumble Served with Sauce Anglaise

Lemon & Ricotta Frittelle with Hot Chocolate, Creme Fraiche & Caramelised Pineapple

Selection of Ice-Cream

Sides Orders £3.00 each

Chips Cream Potatoes Vegetables Garlic Ruff Cuts Salad Leaves Mushrooms

Please note that the above is a sample menu and that from time to time certain dishes may be adapted

