



# FRIDAY DINING MENU

## STARTERS

Smoked Mackerel and Whisky Tian

(served with Celeriac and Mustard Rémoulade )

Cream of Wild Mushroom Soup GF

(Served with Truffle Oil and Tarragon Palmier)

Crispy Duck and Spring Onion Bon Bon

(Served with Pakchoi and Radish Salad and Hoisin Dip)

## MAINS

Pan Roast Salmon Fillet with Hollandaise Sauce

(Served with Buttered New Potatoes and Seasonal Greens)

Pan Roast Chicken Breast with Stir Fried Vegetables

(Served with Steamed Rice and a Soy and Honey Jus)

Steak and Kidney Pie with Short Crust Pastry

(Served with Thyme and Garlic Mash and Seasonal Vegetables)

Chargrilled Vegetable and Feta Cheese Wellington

(Served with Pesto and Tomato Coulis)

## DESSERT

Lemon Curd Tart with Crushed Berries and Lemon cello Sorbet

Layered Chocolate Terrine, Ice Cream and Madeira Marinated Sultanas

Cheese and Biscuits

Coffee

TWO COURSE £17.00

THREE COURSE £23.50

**TABLES MUST BE BOOKED PLEASE CALL  
Tony or Ellie on 01284 728291 or 07850830084 Please  
advise of any dietary requirements**