



THREE COURSE - MENU

STARTERS

PARSNIP AND SWEET POTATO SOUP
WARM CRUMBED CAMEMBERT WITH RHUBARB AND RED CURRANT JELLY
PRAWN AND SALMON TERRINE WITH MIXED LEAF AND CITRUS DRESSING
PRESSED PULLED HAM AND PARSLEY WITH PICCALILLI

MAINS

TRADITIONAL ROAST BEEF (SERVED WITH ALL THE TRIMMINGS)
GRILLED SEABASS FILLET, CONFIT FENNEL
(SERVED WITH WHITE WINE AND SAFFRON SAUCE)
MAPLE SYRUP GLAZED BELLY PORK
(SERVED WITH SAGE ROASTED SHALLOTS AND PORT JUS)
MUSHROOM, SPINACH AND GOATS CHEESE WELLINGTON
(SERVED WITH A TARRAGON CREAM SAUCE)

DESSERT

BREAD AND BUTTER PUDDING WITH VANILLA SAUCE
CHOCOLATE ROULADE WITH WHITE CHOCOLATE ICE CREAM
CHEESE PLATE WITH BISCUITS AND CHUTNEY

COFFEE

TWO COURSE £18.95

THREE COURSE £23.95