



*Traditional Seated Menu*

*4 Course £19.50*

*3 Course £15.50*

*Choose 1 from each section*

*Starter*

*Char-Grilled mini fillet of chicken*

Served on roasted beetroot and warm béarnaise sauce

*Roulade of Chicken and Red Pepper*

Served with a red onion jam and merlot dressing

*Honeyed Salmon*

Served on a wheaten scone with fresh rocket and a chilli cream

*Cranberry and Goats Cheese Bruchetta*

Served with a

*Brie and Roasted Pepper Quesadillas*

Grilled flour tortillas filled with spicy roasted peppers and melted brie

*Confit of duck*

Duck leg marinated with juniper berries, roast garlic and mixed peppercorns,

& drizzled with a reduced balsamic dressing





Main Course

*French Dressed Loin of Pork*

Dressed with chantenay carrots and roasted shallots

*Slow Cooked Rump Roast*

With glazed onion and green veg

*Braised Beef Bourguignon*

Slices of beef with red wine jus, chantenay carrots & shallots

*Braised Fillet of Chicken Wrapped in Parma Ham*

Filled with a trio of farmhouse cheeses and drizzled with a sun-blush tomato and basil cream

*Ginger Crusted Fillet of Salmon*

Served with salsa verde

*Vegetable Wellington*

Filo pastry filled with feta, spinach, sweet potato, squash & cashew nuts

*Braised Lamb Shank*

Served on parsnip mash with a red wine and rosemary drizzle

*All main courses come with a choice of vegetables and potatoes*

Braised Red Cabbage

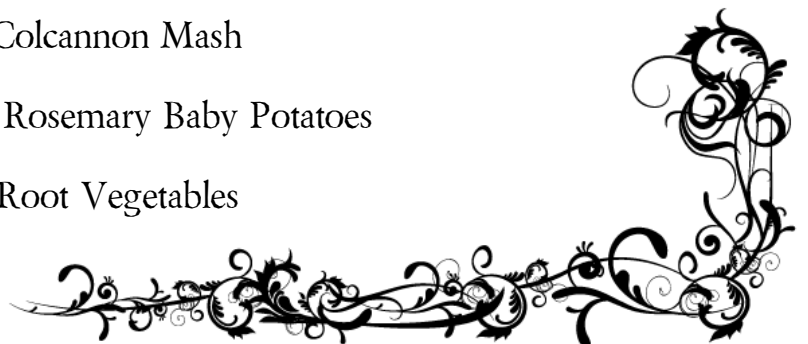
Buttered Seasonal Vegetables

Duo of Potato Dauphinoise

Creamy Colcannon Mash

Roasted Garlic & Rosemary Baby Potatoes

Roasted Root Vegetables





## Desserts

### *Rich Chocolate Torte*

A rich and powerful French dessert topped with a light dessert sauce

### *Profiterole Cheesecake*

Traditional dessert with a twist

### *Lemon Posset*

With crushed meringue and blackcurrant puree

### *Cookies & Cream Cups*

With a peanut butter ice-cream

### *Parfait Shot Selection*

Strawberry, Mixed berry, Melon, Pineapple etc.

### *Salted Caramel & Apple Tarte*

With a Madagascan vanilla ice-cream

### *Selection of Cheeses*

Local cheeses served with crackers and chutneys

### *Tea / Coffee*

With handmade shortbread or dinner mints

