



Gourmet Evening

Friday 2nd November 2018

2 courses £21

3 courses £25

Starters

Roast butternut squash soup with crispy sage and garlic bread (v)

Serrano ham, Cashel blue and rocket salad with candied walnuts and poached pear

Seared scallops with curried cauliflower beignets, cauliflower puree and golden raisin vinaigrette

Pan fried gnocchi with spinach, sun blushed tomato pesto and toasted pine nuts (v)

Mains

Oven baked haddock fillet with a lemon, garlic and parsley crumb served with tartare hollandaise,
pea puree and fat chips

Chargrilled ribeye with roast garlic mash, spinach and red wine butter (£4 sup)

Seafood risotto with a creamy white wine and tomato sauce and fresh herbs

Honey and soy glazed duck breast with a miso noodle broth and Asian vegetables

Creamy mushroom and leek risotto with a parmesan and herb crumb (v)

Desserts

Chocolate, pear and almond tart with Chantilly cream

Raspberry cheesecake with white chocolate shavings

Affogato – Vanilla ice cream with caramel sauce, espresso shot and amaretti biscuits

Selection of cheeses with onion marmalade, grapes & oat cakes

Liquor coffee

Corkage £1.50 per bottle of wine, 35p per bottle of beer

Please speak to our staff about any food allergies, intolerances or dietary requirements

Please note this is a **BOOKING ONLY** evening

Call 02895 437060 to book