



Gourmet Evening

Friday 30th August 2019

2 courses £23

3 courses £27.50

Starters

Broccoli and leek soup with basil oil, toasted pine nuts and crusty bread (v)

Slow cooked pork belly glazed with honey and mustard, seared scallop,
wilted spinach and apple puree

Smoked salmon with roasted beetroot, horseradish crème fraiche and home made wheaten bread

Fig and blue cheese tartlet with toasted hazelnuts and rocket salad (v)

Mains

Pan fried sea bream with lemon and herb crushed potatoes, roast tomato and olive caponata

Char grilled ribeye steak with roast garlic mash, sautéed spinach, chestnut mushrooms
and pepper sauce (£4 sup)

Seafood risotto with tomato and spring onion

Chorizo stuffed chicken breast wrapped in serrano ham with smoked red pepper puree, green beans,
toasted almonds and diced potatoes

Roasted cauliflower and pea risotto with herb pangrattato (v)

Desserts

Orange polenta cake with orange syrup and Chantilly cream

Triple chocolate brownie with vanilla ice cream, chocolate sauce and hazelnut praline

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