



# Gourmet Evening

Friday 5<sup>th</sup> April 2019

2 courses £23

3 courses £27.50

## Starters

Carrot and ginger soup with coriander naan (v)

Pan fried scallops with buttered cabbage, smoked bacon and black pudding crumble

Smoked chicken, avocado and mango tian with toasted sourdough and a lime and dill dressing

Crumbled goats cheese salad with apple, beetroot and candied walnuts (v)

## Mains

Pan fried seabass and tempura king prawns served with stir fried Asian vegetables, steamed rice and a sweet soy and ginger sauce

Slow cooked duck ragu with tagliatelle, spinach and pecorino romano

Spicy coconut curry with roast butternut squash, spinach and broccoli, served with steamed rice (v)

Ribeye steak with colcannon mash, roast chestnut mushrooms and garlic butter (£4 sup)

Roast fillet of salmon with gratin potatoes, purple sprouting broccoli and a lemon and tarragon sauce

## Desserts

Mocha cheesecake with hazelnut praline

Rhubarb and strawberry Eton mess

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