



Gourmet Evening

Friday 6th March 2020

2 courses £23

3 courses £27.50

Starters

Courgette, leek and goats cheese soup with home made wheaten bread (v)

Tiger prawn tempura with coriander aioli and a red pepper, chilli and pineapple salsa

Confit chicken and ham hock terrine with five spiced apple chutney, parmesan crostini and truffle oil

Warm salad of roasted beetroot, butternut squash and cous cous tossed with pine nuts, rocket and a lemon and herb dressing (v)

Mains

Fillet of seabass with potato and chorizo croquettes, sautéed spinach and sauce vierge

Ribeye steak with gratin potatoes, savoy cabbage and garlic butter (£4 sup)

Salmon and broccoli tagliatelle tossed in a creamy lemon and dill sauce

Roast rump of lamb with potato and onion puree, peas, chestnut mushrooms and a red wine jus

Broccoli and pea tagliatelle tossed in a spinach, basil and walnut pesto (v)

Desserts

Lemon tart with raspberries and Chantilly cream

Chocolate orange mousse with a hazelnut crumble

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