



Gourmet Evening

Friday 1st February 2019

2 courses £23

3 courses £27.50

Starters

Roast celeriac and Cashel blue soup with white truffle oil and sourdough bread (v)

Fish cake with pea and mint pesto, sun blushed tomato and rocket salad

Chicken and vegetable spring roll with Thai red curry sauce and coriander

Goats cheese bruschetta with balsamic peppers, honey and thyme dressing (v)

Mains

Tandoori spiced hake fillet with red lentil and coconut puree, fried pak choi and raita

Chargrilled ribeye with potato gratin, savoy cabbage and garlic butter (£4 sup)

Salmon, prawn and pea tagliatelle with a creamy lemon and dill sauce

Pan fried duck breast with celeriac mash, honey and thyme roasted carrots, braised baby gem and red currant jus

Tomato, spinach and olive tagliatelle with fresh herbs and garlic bread (v)

Desserts

Lemon tart with raspberries and Chantilly cream

Chocolate and peanut butter brownie with vanilla ice cream and chocolate sauce

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