



# Gourmet Evening

Friday 1<sup>st</sup> October 2021

2 courses £23

3 courses £27.50

## Starters

Cream of tomato and chilli soup with wheaten bread (v)

Pan seared scallops with celeriac and apple puree, toasted hazelnuts and tarragon butter (n)

Warm salad of honey glazed duck breast, rocket, watercress, spring onion and cherry tomatoes tossed  
in a honey and soy dressing

Sourdough bruschetta with pea and broad bean hummus and crumbled feta (v)

## Mains

Roast rump of lamb with fondant potato, shallot puree, minted crushed peas and a rosemary jus

Portavogie prawn and crab linguine in a white wine cream with red chilli, lemon and herbs

Ribeye steak with roast onion mash, buttered spinach and Café de Paris butter (£4 sup)

Pan fried cod fillet with a tomato, chorizo and white bean cassoulet

Sweet potato gnocchi with courgette, spinach and sun blushed tomato pesto (v)

## Desserts

Chocolate delice with hazelnut praline and Chantilly cream

Lemon cheesecake with poached blackberries and honeycomb ice cream

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

V – vegetarian, VE – vegan, N – contains nuts

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

Call 02895 437060 to book