

Dinner Menu

Starters

Homemade Soup of the Day

warm bread roll & croutons

Italian Salad

*basil infused mozzarella, olives, sun-dried
tomato & rosemary foccacia*

Duck & Orange Pate

served with homemade chutney & toasted brioche

Breaded Fishcake

topped with poached egg, wilted spinach & hollandaise sauce

Mains

Cider & Muscovado Glazed Pork

roasted roots, apple mashed potatoes, cream cider reduction

Curried Cod Loin

crushed new potatoes, cauliflower, coconut & tomato sauce

Sweet Potato & Chickpea Loaf (V)

served with saute potatoes & vegetarian gravy

Braised Beef Suet

honey roasted baby vegetables & stout gravy

Desserts

Chocolate Fudge Roulade

chocolate sauce

Homemade Crumble of the Day

warm custard

New York Baked Cheesecake

winter berry compote & mixed berries

Trio of Desserts

selection of chocolate desserts

two courses - £25.00 per person

three courses - £30.00 per person