

Starters

- A. Homemade wild mushroom & cream cheese filo tart
- B. Homemade lemon sole goujons served with lemon mayonnaise
- C. Homemade carrot & coriander soup served with a warm ciabatta
- D. Tempura battered pork strips served with a homemade sweet & sour sauce

Mains

- 1. Oven roasted breast of lamb stuffed with a mint stuffing, served on dauphinoise potatoes, topped with red wine gravy served with fresh vegetables
- 2. Homemade steak & ale pie served with new potatoes, fresh vegetables and gravy
- 3. Roasted cauliflower & hazelnut carbonara served with garlic ciabatta slices
- 4. Oven roasted salmon served on seasoned spinach topped with tartar cream, served with new potatoes

Desserts

- E. Homemade tiramisu
- F. Homemade lemon meringue pie served with cream
- G. Homemade vanilla yogurt ice with honeyed pink grapefruit
- H. Homemade chocolate brownie served with ice cream and warm chocolate sauce

Includes Tea or Coffee and mints

2 courses - £19.95 (starter & main)

3 courses - £24.95 (starter, main & dessert)