

3 courses £25.00

Lysses Dinner Menu

Saturday 10th March 2018

A smoked haddock and spring onion fishcake served with a micro herb salad

The soup of the moment is vegetable served with garlic croutons

A flat mushroom topped with roasted sweet peppers topped with goats cheese and glazed under a hot grill

A smoked trout salad with a fine dice of cucumber pickle and finished with a balsamic vinegar dressing

To follow

Roasted fillet of pork topped with a mix of shallots, sun blush tomatoes and olives and finished with a rich red wine sauce

Fillet of cod lightly grilled set on a base of beetroot and new potatoes finished with a cream sauce drizzled with basil purée

Chicken breast roasted in the oven served on a base of creamy leeks, sautéed potatoes and roasted cherry tomatoes served with a red wine and thyme sauce

A wild mushroom risotto topped with Parmesan cheese and finished with a chive butter sauce

All main courses are served with freshly cooked vegetables.

To finish

A delicate white chocolate and Bacardi mousse served with a duo of dark chocolate and vanilla sauce

A raspberry and whiskey flavoured crème brulee

A pavlova topped with whipped cream, strawberries and vanilla ice cream topped with roasted flaked almond and strawberry sauce

A treacle tart served warm with a butterscotch ice cream

Coffee and Petit Fours

**If you have an allergy or special dietary requirement
Please speak to Lizzy Adams before placing your order**