

## **3 course set Menu**

### **Starter**

**Roasted pepper & tomato soup** served with toasted bread **V**

**Prawn cocktail** with toasted bread and baby gem

**Goat's cheese tart** with grape chutney and balsamic glaze **V**

**Potted duck** with apple & grape chutney & toasted bread

### **Main Course**

**Lemon & thyme marinated half roasted Chicken** with watercress salad, aioli, house chips and confit garlic

**Beef Bourguignon** served with creamy mash, green beans and bacon & chestnut mushroom jus

**Roasted salmon fillet** with sauteed baby potatoes, green vegetables and creamy lemon & dill sauce

**Brie, mushroom & spinach Wellington** with seasonal vegetable, baby potato and cranberry sauce

### **Dessert**

**Warm chocolate Brownie** served with ice-cream & fruit compote

**White chocolate cheesecake** with raspberry coulis

**Apple & mango Crumble** served with custard

**Mix Ice-cream**

**3 course meal £26.95 per person**

**2 course meal £21.95 per person**

A %10 service charge will be added to all parties of 8 and over

Un-refundable deposit of £5 per person will be taken to secure your booking