



Table d'hote Menu

2 courses £18.95 p/p

3 courses £ 21.95 p/p

Starters


Leek , Potato & Watercress Soup  (vegan) 
truffle oil & black sesame grissini
(request for gluten free bread)

Traditional Prawn Cocktail
Marie rose sauce , buttered bread



Duck & Orange Pate
red currant chutney and sour dough bread
(request for gluten free bread)

Main course

Stuffed Chicken Supreme 
Stuffed with Mushroom duxell, Sauted spinach
, asparagus spears, olive crusted dauphinoise, pan roasting jus

Maple Roasted Pork Loin 
Herb roasted vegetables, apple puree & savoy cabbage with bacon
Cider jus

Char Grilled Rump Steak
(supplement charge of £3.95)
Chunky fries , sauté mushrooms
Grilled tomato, rocket salad

Butternut Squash Risotto   (vegan)
Herb roasted vegetables

Desserts

English Set Cream
seasonal fruits & coulis/Short Bread

Sticky Toffee Pudding
butterscotch sauce , vanilla ice cream

Fresh Fruit Salad
Whipped cream