

Festive Midweek Special

Evening Dinner Menu

Served From the 28th of November.

(Please Note This Menu will not be available on Cabaret Evenings Throughout December)

Starters

Crispy Breaded Brie v

Served with a Redcurrant and Port Jus

Asparagus Valentino

Asparagus Spears Wrapped in Smoked Salmon Lightly Coated in a Crispy Batter
And Served with a Salad Garnish & Garlic Mayonnaise

Crème of Garlic Mushrooms v

Smoked Salmon, Crayfish & Prawn Salad

Served with Marie Rose Sauce

Homemade Chicken Liver Pate

Served with Red Onion Chutney, Toasted Bloomer & Salad Garnish

Roasted Tomato and Basil Soup v

Served with Parmesan Croutons

Main Course

Scotch Rump Steak 12oz (340 Grams) 12oz (340 Grams)

Scotch Sirloin Steak 12oz (340 Grams) £6.00 Supplement

Chefs Large Mixed Grill (Only for The Very Hungry!!) 36oz (1000 Grams) £8.00 Supplement

Chefs Festive Roast Yorkshire Turkey

With Stuffing & Chipolata Sausage

Chefs Festive Nut Roast vg

Pork Steak Au Poivre 12oz (340 Grams)

Tender Pork Loin Cooked in a Fiery Cracked Peppercorn Sauce

Salmon Alexandra

Salmon Fillet Cooked in a Crème of Prawn & Asparagus Sauce

Finished with a Cheese and Herb Crumb

Duckling A La 'Orange

Half Roast Duckling Served with a Tangy Orange and Grand Marnier Sauce

Chicken Diane

A Plump Chicken Breast Coated in a Creamy Onion & Mushroom
Sauce Flamed in Brandy

Chicken Mediterranean

Chicken Breast Stuffed with Feta Cheese & Spinach, Wrapped with Smoked Pancetta,
Finished in a Tomato & Basil Sauce

Mushroom Stroganoff v

Served with Patna Rice

Dessert

Choice of Homemade Desserts or Cheese Board & Port

Two for £69.90

Steak Sauces, Peppercorn, Diane or Stilton £2.00

All our dishes are prepared in a kitchen where nuts, and other allergens are present, and our menu description do not include all ingredients.