

Saturday Evening

5 Course Set Menu - £46.95

Starters

Prawn, Crayfish & Smoked Salmon Salad

With Marie Rose sauce

Homemade Chicken Liver Pâté

Served with red onion chutney and bloomer toast

Crispy Deep Fried Brie v

Served in a redcurrant and port jus

Soup Of The Day

Pan Fried Haloumi Cheese v

With a sweet chilli dressing

Crème Of Garlic Mushrooms v

Garlic Ciabatta topped with crème of garlic mushrooms and baked with a herb crust

Asparagus Valentino

Asparagus spears wrapped in smoked salmon, lightly coated in a crispy batter, served with a salad garnish & garlic mayonnaise

Intermediate

Moët & Chandon Champagne Fruit Sorbet

Main Course

All our main dishes are served with side selections of vegetables, potatoes and hand cut chips

Scotch Sirloin Steak 12oz (340 grams)

Served with mushrooms, tomatoes and onion rings

Scotch Ribeye Steak 12oz (340 grams)

Served with mushrooms, tomatoes and onion rings

Pork Steak Poivre 14oz (400gm)

Cooked in a cracked peppercorn sauce and flamed with brandy

Braised Lamb Shank

In a rich redcurrant & mint gravy

Salmon & King Prawns

Salmon fillet cooked in a creamy white sauce finished with king prawns and baked in a cheese and herb crumb

Grilled Fish Of The Day - limited availability

Roast Duckling

Half a roast duckling, served with a tangy orange and Grand Marnier sauce

Chicken, Brie & Pancetta

French trimmed chicken breast stuffed with brie cheese, wrapped in smoked bacon & finished in a cream sauce

Chicken Diane

A plump chicken breast coated in a creamy onion and mushroom sauce flamed in brandy

Mushroom Stroganoff v

Served with Patna rice

Mediterranean Roasted Stuffed Pepper vg

Spicy tomato rice filling flavoured with fresh herbs, spinach and chillies

Desserts

Choice From Our Dessert Menu, or

Cheese, Biscuits & A Glass Of Port

To Finish

Coffee & Cream

Steak Sauces
Peppercorn, Diane, Stilton