

# Festive Midweek Special

Evening Dinner Menu

Served From the 27<sup>th</sup> 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

### *Mushroom Stroganoff v*

Served with Patna Rice

Please Ask your Server for Today's Specials

## 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.*