

Saturday Evening

5 Course Set Menu - £49.95

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 with a redcurrant and port jus

Soup Of The Day

Pan Fried Haloumi Cheese v

Served 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 and served with a salad garnish & garlic mayonnaise

Intermediate Course

Champagne Sorbet

Main Course

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

Sirloin Steak 12oz (340 grams) 31 day dry aged

Served with mushrooms, tomatoes and onion rings

Ribeye Steak 12oz (340gm) 31 day dry aged

Served with mushrooms, tomatoes and onion rings

Pork Steak Poivre 13oz (380gm)

Cooked in a cracked peppercorn sauce and flamed with brandy

Roast Duckling

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

Mediterranean Chicken

French trimmed chicken breast stuffed with Feta cheese, spinach & wrapped with smoked bacon, finished in a tomato and red pepper sauce

Chicken Diane

French trimmed chicken breast coated in a creamy onion & mushroom sauce flamed in brandy

Braised Lamb Shank

In a rich redcurrant & mint gravy

Salmon Alexandra

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

Grilled Fish Of The Day

Mediterranean Roasted Stuffed Pepper vg

Filled with a mushroom rice, flavoured with a herbed tomato ragu

Mushroom Stroganoff v

Mushrooms cooked in a creamy sauce flavoured with brandy & paprika and served with Patna rice

Dessert

**Choice From Our Dessert Menu, or
Cheese, Biscuits & A Glass Of Port**

To Finish

Filter Coffee & Cream

v Vegetarian, vg Vegan, gf gluten free. Food allergies & intolerances - before you order your food please speak to a member of staff if you have any queries. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.