



## STARTERS

Twice Baked Cheese Soufflé served on a bed of mixed leaves  
£5.35

Creamy Asparagus Risotto £5.55

Moules Marinières with Crusty Bread £5.70

Thai-style Fishcakes with Salad Garnish and Chilli Sauce £5.70

Pan-fried Chicken Liver Salad with Balsamic Glaze £5.25

Garlic Butter King Prawns with Crusty Bread £6.75

Angel Hair Pasta with Thai Spiced Prawns £6.15

Red Onion and Goats Cheese Tart with Balsamic Glaze and Salad  
Garnish £5.65

Indian Spiced Mussels with Naan Bread £5.75

Pan-fried Chicken Livers with Red Onion Marmalade on a  
Beetroot Rosti £5.70

Roasted Sweet Garlic and Marscapone Risotto with Toasted  
Almonds and Breadcrumbs £5.55

## MAIN COURSES



**Garlic Butter Baked Plaice Fillet with New Potatoes and Salad  
£12.50**

**Venison with Redcurrant and Wine served in a Filo Basket with  
Roast Potatoes and Vegetables £12.50**

**Roast Duck Breast on Parsnip Mash with Blackberry Sauce  
served with Roast Potatoes and Vegetables £13.25**

**Oriental Salmon Parcels with New Potatoes and Salad £11.25**

**Beef Wellington and Brandy Sauce with Roast Potatoes and  
Vegetables £14.50**

**Braised Pheasant with Chestnuts and Madeira served with  
Dauphinoise Potatoes and Vegetables £19.95**

**Lemon, Thyme Butter and Parma Ham Roasted Poussin with  
Roast Potatoes and Vegetables £12.95**

**Plaice Fillet Veronique with New Potatoes and Salad £12.75**

**Pheasant Breast in a Creamy Mango and Paprika Sauce on a bed  
of Caramelized Onion with Roasted Roots and Vegetables £13.50**



## MAIN COURSES (CONT'D)

**Creamy Garlic Mushrooms in a Crisp Crouton Basket served with  
Potato Wedges and Salad £10.75**

**Chicken Cacciatora with Herby Potatoes and a choice of  
Vegetables or Salad £11.75**

**Salmon and Asparagus Filo Wellington in a Chive Sauce with  
Lemon Potatoes and Vegetables £11.50**

**Game and Chestnut Casserole in a Filo Basket with Dauphinoise  
Potatoes and Vegetables £11.95**

**Mushroom and Nut Wellington in a Sherry and Wholegrain  
Mustard Sauce with Roast Potatoes and Vegetables £11.25**

**Coq-Au-Vin Filled Vol-Au-Vent with Roasted Roots and Vegetables  
£11.25**

**Buttery Herb Crusted Cod Fillet on a bed of Cheesy Leek Mash  
with a choice of Salad or Vegetables £11.75**

**Saffron and White Wine Mixed Fish and Seafood Mélange in a  
Crab Bouchette with Lemon and Herb Potatoes and Vegetables  
£12.95**



## DESSERTS

£5.50 each

Chocolate Marquise with Mulled Winter Fruits and Whipped Cream

New York Style Cheesecake with Warm Butterscotch Sauce and Whipped Cream

Homemade Strawberry Ice Cream in a Tuile Basket

Pecan and Maple Syrup Pudding with Clotted Cream

Walnut Meringue Stack with Homemade Rum Raisin Ice Cream

Creamy Tiramisu Gateaux

Rich Chocolate and Rum Torte

A Tuile Basket Filled with Strawberries and Clotted Cream

Iced Amaretti Soufflé

Chocolate and Brandy Brioche Bread and Butter Pudding with Whipped Cream

Hot Chocolate Brownie with Chocolate Sauce and Ice Cream

Lemon Tart with Raspberry Coulis