



Starters

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

Creamy Asparagus Risotto £5.20

Moules Marinières with Crusty Bread £5.50

Thai Style Fishcakes with Salad Garnish and Chilli Sauce £5.50

Pan-fried Chicken Liver Salad with Balsamic Glaze £4.95

Garlic butter King Prawns with Crusty Bread £6.50

Angel hair Pasta with Thai Spiced Prawns £5.95

Red Onion and Goats Cheese Tart with Balsamic Glaze and Salad
Garnish £5.20

Indian Spiced Mussels with Naan Bread £5.50

Pan-fried Chicken Livers with Red onion Marmalade on a Beetroot
Rosti £5.50

Roasted Sweet Garlic and Mascarpone Risotto with Toasted
Almonds and Breadcrumbs £ 5.20



Main Courses

Garlic Butter Baked Plaice Fillet with New Potatoes and Salad £10.50

Venison with Redcurrant and wine served in a Filo Basket with Roast Potatoes and Vegetables £10.50

Roast Duck Breast on Parsnip Mash with Blackberry Sauce with Roast Potatoes and Vegetables £10.75

Oriental Salmon Parcels with New Potatoes and Salad £9.95

Beef Wellington with Brandy Sauce with Roast Potatoes and Vegetables £12.50

Braised Pheasant with Chestnuts and Madeira with Dauphinoise Potatoes and Vegetables £10.95

Lemon, thyme Butter and Parma Ham Roasted Poisson with Roast Potatoes and Vegetables £11.50

Plaice Fillet Veronique with New Potatoes and Salad £10.75

Pheasant Breast with a Creamy Mango and Paprika Sauce on a bed of Caramelized Onion with Roasted Roots and Vegetables £10.95

Creamy Garlic Mushrooms in a Crisp Crouton Basket served with Potato Wedges and Salad £9.50



Main Courses (continued)

Chicken Cacciatora with Herby Potatoes and Vegetables or Salad
£9.75

Salmon and Asparagus Filo Wellington with a Chive Sauce, Lemon
Potatoes and Vegetables £10.25

Game and Chestnut Casserole in a Filo Basket with Dauphinoise
Potatoes and Vegetables £10.50

Mushroom and Nut Wellington with Sherry and Wholegrain Mustard
Sauce with Roast Potatoes and Vegetables £9.75

Coq- au- vin Filled Vol-au-vent with Roasted Roots and Vegetables
£9.95

Buttery Herb Crusted Cod Fillet on a Bed on Cheesy Leek Mash with
Salad or Vegetables £10.75

Saffron and White wine Mixed Fish and Seafood Mélange in a Crab
Brochette with Lemon and Herb Potatoes and Vegetables £11.50



Desserts (£4.95)

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 and Raisin Ice-cream

Creamy Tiramisu Gateau

Rich Chocolate and Rum Torte

A Tuile Basket Filled with Strawberries and Clotted Cream

Iced Amoretti Souffle

Chocolate, Brandy Brioche Bread and Butter Pudding with Whipped Cream

Hot Chocolate Brownie with Chocolate Sauce, Cream and Ice-cream
Lemon Tart with Raspberry Coulis

Bricks 01483 276780