



Sample Restaurant Daily Specials (Menu changed weekly)

Starters

Red Onion and Goats Cheese Tart £3.10

Fresh Asparagus and Prosciutto Bundles
with Hollandaise Sauce £3.75

Chicken Liver Parfait with Onion Bread £3.25

Smoked Salmon and Prawn Parcels £3.75

Smoked Salmon and Dill Mousse £3.40

Thai Style Fishcakes with Chilli Sauce £3.75

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

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 Bouchette with Lemon and Herb Potatoes and Vegetables £11.50



Christmas menu

Starters

A Bowl of Indian Mussels with Nann Bread
Garlic Butter Crayfish Tail and Crouton Salad
Terrine of Venison with Walnuts and Juniper served with a Courgette
and Cranberry Chutney
Stilton and Chestnut Soup
Pan fried Chicken Livers with Red Onion Marmalade served on a
Beetroot Pancake

Main Courses

Traditional Roast Turkey with all the Trimmings
Sun-dried Tomato Stuffed Chicken Breast with a Creamy Pesto
Sauce
Mushroom en Croute served with a Chestnut and Brandy Sauce
Roast Duck Breast on a Parsnip Mash with Blackberry and Red Wine
Sauce

Puddings

Walnut Meringue with Home-made Rum and Raisin Ice-cream
Hot Chocolate Pudding with a Melted Fudgy Chocolate Centre and
Cream
Creamy Tiramisu Gateau
Christmas pudding with either Whipped Cream or Brandy Sauce
Chocolate Marquise with Mulled Winter Fruits

£23.45 per head



Mothers Day Menu

Starters

Sesame chicken brochettes with chilli dip
Creamy garlic and mushroom tart
Rosti cupcakes with avocado salsa
Chicken liver and port pate
Tuscan Bean soup with pesto croutons

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Main Courses

Herb and butter baked plaice with new potatoes
Roast Loin of pork with apricot and walnut stuffing
Lamb steak with rosemary and redcurrant sauce
Beef and smoked oyster pie
Couscous and vegetable stuffed red pepper with
Moroccan spices salad and new potatoes

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Desserts

Hot buttery Italian apple cake with clotted cream
Rich chocolate mousse on a truffle base
Iced honey and ginger soufflé
Walnut meringue with red wine poached pear
Sticky chocolate and pecan tart

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Bricks 01483 276780