

Menu £26.95

STARTERS

Cream of leek, potato & chive soup
served with a warm cheese twist

Wild mushroom & port wine soup
served with pinenut croutons

Smoked chicken caesar salad

Quenelles of wild boor parfait
served with crisp leaves & red berry compote

Feta, olive & tomato tartlet
served with a lime crème fraiche

Traditional fan of galia melon
with summer berries and a duo of fruit coulis

MAIN COURSES

Braised lamb shank served on a bed of dauphinoise potatoes
finished with a red current & spring onion sauce

Oven roasted chicken fillet
stuffed with a fine herb farce, topped with a wild mushroom sauce

Pork Medallions on a bed on spinach & cherry tomatoes
served with a calvados sauce finished with caramelised apple

Traditional roast beef
served with Yorkshire pudding & a rich gravy

Salmon & prawn en filo
with a pink peppercorn sauce

All served with seasonal vegetables & potatoes

VEGETARIAN

Mushroom, brie & roasted vegetable wellington
accompanied with a tangy tomato sauce

Potato & vegetable gratin

Penne pasta
with spinach & chargrilled vegetables

DESSERTS

Caramel Pecan Brownie
Baked Vanilla cheese cake with a chocolate drizzle

Individual apple, cinnamon & sultana pie
served with warm crème anglaise

Trio of chocolate mousse

Classic summer pudding
served with Cornish clotted cream with a red berry coulis

Black cherry & almond slice
with warm crème anglaise

