Dinner Menu

Freshly Sliced Fan of Galia Melon garnished with Seasonal Fruits and enhanced by an Orange and Passion Fruit Coulis. **(V) (G)**

❖

Cocktail of Luxury Greenland Prawns and Scottish Salmon served on a Cushion of Lettuce, complimented by a Piquant Seafood Sauce. **(G) –** without granary bread.

❖

Marinated Spiced Chicken, grilled with strips of Bacon, set on a Leafy Salad finished with a Honey, Ginger and Sesame Seed Vinaigrette. **(G)**

❖

Grilled French Goat's Cheese, presented on a Leaf Salad of Sliced Apple and Toasted Cashew Nuts, enhanced by a Raspberry Vinaigrette. **(V) (G)**

❖

Chicken Liver Parfait flavoured with Cognac and accompanied by a Spiced Apple and Tomato Chutney served with Warm Granary Toast. **(G) –** without toast.

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Chef's Home-made Vine Ripened Tomato and Roasted Red Pepper Soup finished with Crispy Croutons and Double Cream. **(V) (G - without croutons)**

OR

A Refreshing Passion Fruit Sorbet. **(V) (G)**

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Casserole of Prime British Beef Steak and Mushrooms simmered in a Rich Old Speckled Hen Ale Gravy, presented in a Puff Pastry Casket.

❖

Pan-Roasted Breast of Chicken filled with Leicestershire Blue Cheese, wrapped with Smoked Bacon, set on Creamed Potato and served on a Red Wine Sauce. **(G)**

❖

Fillet of Fresh Sea Bream, pan roasted, set on a bed of Creamed Leeks enhanced with Scottish Smoked Salmon. **(G)**

❖

Sautéed Fillet of Pork Tenderloin wrapped in Parma Ham, finished with a Creamy Apple and Whole Grain Mustard Sauce. **(G)**

❖

Twice-Baked Roquefort Soufflé presented with a Crisp Salad garnished with Freshly Sliced Pear, Sweet Red Onion and Candied Pecan Nuts.

All main dishes are accompanied by a selection of fresh vegetables.

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A Selection of Freshly Prepared Homemade Sweets.

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Freshly Brewed Filter Coffee or Tea and Chocolate Mints.

Some of our dishes may contain certain allergens. Please ask if you require more information.

£32.95 inclusive of V.A.T

Sample

Tonight's Extras

Flaked North East Smoked Haddock and Leek Fish Cake, deep-fried
and rested on a Sweet Chilli Sauce.
- Starter or Main -

❖

A Salad of Avocado Pear arranged with Crayfish Tails, finished with
an Orange and Whole Grain Mustard Dressing. **(G)**
- Starter -

❖

Baked Queenie Scallops in a Smoked Bacon and Creamy Blue Cheese Sauce,
served in their Shells with Garlic Ciabatta Bread. **(G) -** without ciabatta bread.
- Starter -

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Grilled Prime Fillet Steak served with Grilled Tomato, Mushrooms and Onion Rings. £5.95 Extra

Grilled Prime Fillet Steak served with Blue Stilton Cheese Butter. **(G)** £5.95 Extra

Grilled Prime Fillet Steak served with Creamy Green Peppercorn and Brandy Sauce. **(G)** £5.95 Extra

Grilled Prime Fillet Steak served with Horseradish and Fresh Chive Crème Frâiche. **(G)** £5.95 Extra

- Main (226gms - 8oz uncooked) -

❖

Half a Crispy Roast Duckling set on a Grand Marnier Sauce, garnished with
Fresh Segments of Orange and a Caramelised Zest. **(G)**
- Main -

❖

Sautéed Breast of Chicken crowned with a Sauce of Chorizo Sausage Sun-Dried Tomatoes,
Basil and White Wine, gratinated with Mozzarella Cheese. **(G)**
- Main -

❖

Fillets of Fresh Sea Bass wrapped around a King Prawn, lightly poached in White Wine
and glazed with a Tarragon White Wine Sauce. **(G)**
- Main -

Donates
(V) ~ Vegetarian
(G) ~ Gluten Free

Extras
Fresh Fried Homemade Chipped Potatoes - £2.50
Crispy Battered Onion Rings - £1.95
Mixed Side Salad - £2.95

Extras
Extra Sauces - £1.95
Extra Vegetables - £2.95

Sample