

# Dinner Menu

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



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



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



A Warm Winter Salad of Spicy Marinated Chicken and Crispy Bacon, enhanced by a Garlic, Chilli and Sesame Seed Dressing. (G)



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



Chef's Home-made Vine Ripened Tomato and Orange Soup finished with Cream and Fresh Chives. (V) (G)

OR

A Refreshing Lemon Sorbet. (V) (G)



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



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



Grilled Fillet of Scottish Salmon lightly dusted with a Black Cajun Seasoning, rested on a Sweet Pineapple and Red Chilli Salsa. (G)



Sautéed Fillet of Pork Tenderloin wrapped in Serrano Ham, served in a Green Peppercorn and Brandy Cream Sauce, finished with Caramelised Red Onions. (G)



Baked Herb Pancakes filled with Broccoli Fleurettes, Yorkshire Leeks and Chestnut Mushrooms, gratinated with a Creamy Mature Cheddar Cheese Sauce. (V)

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



A Selection of Freshly Prepared Homemade Sweets.



Freshly Brewed Filter Coffee or Tea and Chocolate Mints.

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

£34.95 inclusive of V.A.T

# Tonight's Extras

Cocktail of Luxury Greenland Prawns and Crayfish served on a cushion of Lettuce and complemented by a Piquant Seafood Sauce. (G) – without bread.  
- Starter £2.95 Supplement) -



A Warm Winter Salad of Spicy Marinated Chicken and Crispy Bacon, enhanced by a Garlic, Chilli and Sesame Seed Dressing. (G)  
- Starter or Main -



Fan of Avocado Pear arranged with Slivers of Serrano Ham and drizzled with a Sun Dried Tomato (G)  
- Starter -



Grilled Prime Fillet Steak served with Grilled Tomato, Mushrooms and Onion Rings. £6.95 Supplement

Grilled Prime Fillet Steak served with Blue Stilton Cheese Butter. (G) £6.95 Supplement

Grilled Prime Fillet Steak served with Creamy Green Peppercorn and Brandy Sauce. (G) £6.95 Supplement

Grilled Prime Fillet Steak served with Horseradish and Fresh Chive Crème Fraîche. (G) £6.95 Supplement  
- Main (226gms - 8oz uncooked) –



Half a Crispy Slow Roasted Duckling set on a Grand Marnier Sauce, garnished with Fresh Segments of Orange and a Caramelised Zest. (G)  
- Main £2.95 Extra –



Fresh North East Coast Halibut Fillet set on a Bed of Braised Leeks, glazed with a Tomato and Parmesan White Wine Sauce. (G)  
- Main -



Pot-Roasted Shank of Lamb served in a Smoked Bacon, Lentil and Red Wine Sauce, rested on Creamed Potato. (G)  
- Main -

## **Extras**

Fresh Fried Homemade Chipped Potatoes - £2.50

Crispy Battered Onion Rings - £1.95

Mixed Side Salad - £2.95

Middle Course of Soup or Sorbet - £4.50

## **Extras**

Extra Sauces - £1.95

Extra Vegetables - £2.95

## **Donates**

(V) – Vegetarian (G) – Gluten Free