



Three course set menu

Starters

Seasonal soup of the day
with fresh stone-baked soda bread

Baked tartlet of roasted peppers, wild mushrooms
and mozzarella with dressed mixed leaf salad

Smoked trout & prawn cocktail

Main Courses

Slow roasted sirloin beef with rosti potatoes
fresh rosemary finished with chasseur sauce

Grilled fillet of salmon with green beans and a wholegrain mustard sauce

Wok-smoked fresh pepper, wilted spinach and goats cheese
encased with crispy filo pastry, beef tomato and red onion salad

Pan-fried chicken breast complemented
with crushed new potatoes and a light chardonnay jus

Desserts

Dark chocolate torte with a raspberry glaze

Bramley apple and cinnamon pie served with ice-cream

Please note: Some dishes may contain nuts

£19.50 per person