



Starters

French Onion Soup, topped with a 'melted gruyere cheese' crouton. (v)

Creamy Stilton Mushrooms in a puff pastry case, topped with asparagus. (v)

Pan-fried Scallops & Crispy Chorizo, served with mixed leaves and a balsamic dressing.

Camembert for Two - Whole baked Camembert filled with redcurrant jelly,
served with toasted crostini and mixed leaf garnish. (v)

Potted Chicken Liver Parfait served with spiced pear chutney and toasted crostini.

Main Course

Chargrilled 6^{oz} Fillet Steak with a mushroom-stroganoff sauce, served with hand-cut chips.

Pancetta wrapped Chicken Breast, filled with herbed mascarpone,
served with a tomato and basil sauce.

Fresh Smoked Haddock with wholegrain mustard mash,
wilted spinach and hollandaise sauce, topped with a poached egg.

Braised Minted Lamb Shank in rich minted gravy, served on a bed of mashed potato.

Open Lasagne of Mushroom Spinach and Olives, topped with parmesan,
served with rocket salad and a balsamic, chilli & oregano dressing. (v)