Menus

PROPOSED SAMPLE MENU'S

Starters

- **Duo of Seasonal Melon with a Balsamic Reduction**
- **Duck & Orange Pâté served with Red Onion Marmalade and Artisan French Bread**
- **Warm Scotch Egg served with Mixed Leaves and Traditional Piccalilli**
- **Homemade Red Onion & Stilton Tartlet with Cumberland Sauce**
- **Roasted Tomato & Brie Bruschetta on Rocket Leaves with Balsamic Glaze**
- **Tomato & Mozzarella Salad with Crostini and Nut-Free Pesto Dressing**
- **Butterflied King Prawns served with Sweet Chilli Dip**
- **Spinach & Ricotta Ravioli in a Herb-Rich Tomato Sauce with Rocket Salad**
- **Field Mushroom filled with Stilton, served on Rocket with Balsamic Glaze**
- **Prawn Salad with Marie Rose Sauce, served with Fresh Brown Bread and Butter**
- **Crispy Mac & Cheese Bites served with Garlic Mayonnaise**

Homemade Soups

- **Roasted Butternut Squash & Sweet Chilli Soup**
- **French Onion Soup topped with Cheese Croutons**
- **Cream of Leek, Potato & Chive Soup**
- **Broccoli & Stilton Soup**
- **Lightly Spiced Cauliflower Soup garnished with Fresh Apple**

This is only a small selection of our homemade soups. Please ask if you have a particular favourite in mind.

Main Courses

Meat & Fish

- **Traditional Roast Beef served with Brandy & Mushroom Sauce**
- **Rump of Lamb served on Bubble & Squeak with Redcurrant Jus (£2.40 supplement)**
- **Slow-Braised Steak with Rosemary & Thyme Jus**
- **Lemon & Herb Chargrilled Chicken Thighs with Potato Wedges**
- **Chicken wrapped in Streaky Bacon, filled with Brie and Red Onion Chutney, served with Red Wine Jus**
- **Pan-Fried Chicken Breast stuffed with Sun-Dried Tomato & Mozzarella on a Bed of Ratatouille**
- **Roast Cod Fillet wrapped in Smoked Bacon with Lemon & Thyme Sauce (£1.20 supplement)**
- **Braised Lamb Shank with Rich Gravy (£3.10 supplement)**
- **Supreme of Chicken with Bacon, Button Onions and Red Wine Jus**
- **Traditional Beef Bourguignon**
- **Honey & Garlic Glazed Salmon served with Spring Onion Rice (60p supplement)**
- **Hunter's Chicken with BBQ Sauce**

Vegetarian & Vegan Options

- **Mushroom & Vegetable Stroganoff served with Wild Rice**
- **Lightly Spiced Puy Lentil, Sage & Red Onion Bake with Mushroom Velouté**
- **Baked Butternut Squash with Mushrooms and Spring Onion in a Tomato & Basil Sauce, topped with Cheese**
- **Fresh Ravioli served with Provençal Tomato Sauce**
- **Vegetable & Chickpea Tagine with Fluffy Couscous**
- **Oven-Baked Burrito filled with Sweet Potato, Peppers and Mexican Beans, served with a Spicy Tomato Sauce**

Desserts

- **Belgian Chocolate Cheesecake served with Fresh Cream**
- **Homemade Gypsy Tart with Cream**
- **Apple & Cinnamon Strudel served with Custard**
- **Warm Plum Tart with Crumble Topping and Vanilla Ice Cream**
- **Lemon & Blueberry Posset with Homemade Shortbread**
- **Banoffee Pie**
- **Warm Homemade Bakewell Tart served with Vanilla Ice Cream**
- **Individual Homemade Trifle**
- **Baked Apples with Cinnamon and Sultanas served with Custard**
- **Warm Biscoff Brownie with Honeycomb Ice Cream**
- **Sticky Toffee Pudding with Vanilla Sauce**
- **Profiteroles with Warm Chocolate Sauce**
- **Homemade Crème Brûlée garnished with Fresh Strawberries**
- **Trio of Handmade Desserts (£2.40 supplement)**
- **Lemon & Raspberry Tart served with Fresh Cream**