

Menu D

Starter:-

Tomato and Basil Soup

Served with a Warm Baguette and Butter

Fan of Galia Melon

Topped with a Refreshing Raspberry Sorbet

Chicken and Mushroom Terrine Wrapped in Smoked Bacon

Accompanied by Tomato Chutney and Toasted Focaccia Bread

Main Course:-

Pork Loin Steak

Placed over Apple Mashed Potato and Topped with an Aspall's Cyder Cream Sauce

Oven Baked Salmon Fillet with a Herb Crust

Served with Lemon Crushed Potatoes and Drizzled with a Herb Sauce

■ *Above Dishes are Both Served with a Panache of Seasonal Vegetables*

Brie and Caramelised Red Onion Tartlet

Set on a Bed of Balsamic Dressed Salad and Served with Buttered New Potatoes

Pudding:-

Tangy Lemon and Lime Cheesecake

Served with a Mixed Berry Compote

Apple and Peach Crumble

Topped with Vanilla Custard

Duo of White and Dark Chocolate Mousse

Accompanied by a Brandy Snap Basket Filled with Raspberry Sorbet

Coffee or Tea and Mints to Conclude
£ 21.95 per person – Monday to Thursday
£23.95 – Friday to Sunday