

## *Menu G*

### *Starter:-*

#### *Prawn and Crab Tian*

*Served with Seasonal Leaves*

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#### *Smoked Duck, Pecan and Orange Salad*

*Drizzled with a Honey Mustard Dressing*

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#### *Cherry Tomato and Buffalo Mozzarella Tartlet*

*Served with Balsamic Dressed Salad*

### *Main Course:-*

#### *Spinach and Ricotta Stuffed Chicken Breast*

*Served with Parmentier Potatoes and a Chive Cream sauce*

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#### *Herb Crusted Cod Lion*

*Served with Chive Crushed Potatoes and a Pesto Dressing*

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

#### *Lamb Cutlets*

*Accompanied by Sauté French Beans, Dauphinoise Potatoes and Finished with a Rosemary Jus*

### *Pudding:-*

#### *Trio of Mini Desserts*

*Citrus Cheesecake, Dark Chocolate Mousse and Sweet Cream Filled Profiterole with Chocolate Sauce*

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#### *Honeycomb Cheesecake*

*Served with a Brandy Snap Basket Filled with Chocolate Ice Cream*

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#### *Apple Tart Tatin*

*Served with Vanilla Ice Cream and Caramel Sauce*

Coffee or Tea and Mints to Conclude  
£ 25.95 per person – Monday to Thursday  
£27.95 – Friday to Sunday