

CANDLELIGHT DINNER

£35.00 per person - inclusive of VAT

Includes starter, main course, dessert and glass of red, white or rose house wine

Wholemeal bread or white bread - Our bread is freshly made on the premises

Starters

Cream of broccoli & stilton soup (v&g)

Ripe galia melon - orange sorbet - fruit coulis (v&g)

Baked portabella mushroom filled with spinach & cheese - tomato coulis (v)

Beef Samosa - Asian slaw - sweet chilli sauce (q)

Poached salmon& prawn timbale - Marie rose sauce (q)

Goat's cheese & crispy bacon salad (q)

Deep fried breaded brie - cranberry marmalade (v)

Mains

Ribeye steak - mash potatoes - mushrooms - Kenya beans - peppercorn sauce (g)

Pan roasted lamb shoulder - honeyed root vegetables - mustard mashed potatoes rosemary jus (g)

Grilled salmon fillet - stir fried vegetables new potatoes - orange & ginger sauce (g)

Roasted chicken stuffed with leek & herbs bacon fried sugar snaps - dauphinoise - potatoes - Madeira cream jus

Pork fillet stroganoff - mushroom & brandy cream sauce - bell peppers - rice (g)

Deep fried hake goujons & chips - salt & vinegar mushy peas

Chicken & bacon Caesar salad - garlic croutons

Mushroom & broccoli stroganoff - cream sauce - bell peppers - rice (v&q)

Extra chipped potatoes, new potatoes or mashed potatoes£2.00 Side salad, extra vegetables or sweet potato fries£3.00

Homemade Desserts

Dark chocolate pot - Drambuie cream (våg)

Passion fruit & white chocolate cheesecake - berry compote

Sticky toffee pudding - toffee sauce & vanilla ice cream(v)

Orange & mandarin trifle (n)

Pear & almond tart - Chantilly cream (v&n)

Vanilla ice cream - chocolate sauce (v)

Stilton and port wine terrine - crackers

(£1.50Supplement)Extra scoop of ice cream

Cappuccino£2.75 Espresso £2.00Latte£3.00

(v) denotes vegetarian (g) denotes gluten free (n) denotes nuts

Payments are accepted per table not per person - credit/debit cards preferred Kindly pay your bill before you leave the restaurant - All menu items are subject to daily availability