



Two Course £17.50

Three Course £21

## Starters



Classic French Onion Soup topped with Parmesan Crouton

Poached Mussels in a Cream, Cider & Parsley Sauce

Seared Pigeon Breast on a Frisee Salad with a Red Wine & Pancetta Jus

Creamy Garlic Wild Mushroom & Asparagus Bruschetta

## Mains



Slow Roasted Tender Beef Bourguignon in a Red Wine, Pancetta & Mushroom Sauce served with Stilton Mash & Buttered Leeks

Traditional Fisherman's Pie (Large Chunks of Seafood & Shell Fish in a Cream, White Wine & Tarragon Sauce topped with Parmesan Mash) Served with Buttered Greens

Oven Roasted Chicken Breast stuffed with Chorizo and wrapped in Serrano Ham served on Swede Mash & Buttered English Asparagus with a light Cream Cheese Sauce

Caramelised Red Onion & Goats Cheese Filo Tart served with Minted Crushed New Potatoes & Mixed Leaf Salad

## Desserts



Baked Lemon Tart served with Gin & Pink grapefruit Sorbet

Toffee Apple Pie served with Homemade Custard

White Chocolate & Raspberry Cheesecake with Minted Chantilly Cream

Cheese & Biscuits served with Grapes & Homemade Chutney