

Starters

Seafood platter for two:
Calamari, tempura battered prawns
with grilled garlic mussels

Breaded brie wedges with cranberry dip (v)

Black pudding parcels
with a bacon and stilton sauce

Main Course

8oz rump steak in peppercorn sauce,
with homemade chips, mushrooms and tomatoes

Chicken supreme stuffed with pistachio butter,
with glazed Chantenay carrots and new potatoes

Salmon fillet with lobster and crayfish sauce, served with
buttered green beans and new potatoes

Baked beef tomato and goat's cheese, drizzled in pesto.
Served with a rocket salad and garlic bread (v)

Dessert

Crème brûlée

Raspberries on shortbread and Chantilly cream

Double choc chip brownies with ice cream