

**Starters**

Homemade Cream of Mushroom Soup (V)

Chefs Duck & Orange Pate served with Warm Toast & a White Wine & Pear Chutney

Pearls of Seasonal Melon set in a Strawberry & Blueberry Jelly with a Fruit Coulis (V)

Grilled Smoked Haddock set on a toasted Muffin & served with a Hollandaise Sauce

Stilton & Pecan tossed Salad with a Honey & Grainy Mustard Dressing & topped with Parma Ham

**Mains**

*All Main Meals are served with a selection of Seasonal Vegetables or Salad & New Potatoes, Mash or Chips*

Pan fried Breast of Chicken with Sweet Potato, a Brie Wedge & a Port & Cranberry Sauce

Braised Beef, Guinness & Horseradish Pie topped with a Shortcrust Pastry Lid

Roast Rump of Lamb, Dauphinoise Potato & a Redcurrant & Rosemary Jus

Poached Fillet of Salmon, Prawn & Dill Dumpling & a Tomato & Basil Sauce

Roasted Entrecote of Beef, Fondant Potato & a Provençale Sauce

Stuffed Butternut Squash with Parsnip & Chestnuts & a Spinach Crust (V)

**Homemade Desserts**

Apricot & Bramble Bread & Butter Pudding Creamy Custard Sauce

Salted Caramel & Chocolate Torte with Homemade Honeycomb

Winter Berry Eton Mess

Gooseberry Posset served with a Shortbread Biscuit

Baked Vanilla Cheesecake topped with a Blackberry Compote

**To finish**

Tea or Coffee and Mints

If you have any allergies or dietary requirements, please inform a member of staff

£22.50 per person