

Celebration Menu Two

STARTERS

Melon cocktail with mint syrup topped with apple sorbet

Baked mushrooms in a garlic cream sauce glazed with Parmesan cheese
served with a garlic and herb bread

Classic prawn cocktail, baby gem lettuce and Marie Rose sauce

Sourdough bruschetta, tomato, basil, olive oil, yeast flakes, balsamic dressing

MAIN COURSES

Roast chicken breast with pancetta topped with a brandy and peppercorn cream sauce

Beef bourguignon in a red wine sauce, garnished with shallots,
lardons of bacon and creamed mashed potato

Fillet of seabass, tempura king prawns topped with a chive and garlic butter

Sweet potato, chickpea and spinach curry served with rice, petit salad and naan bread

All served with market vegetables and boiled potatoes

DESSERTS

Sticky toffee pudding: A warm sponge pudding
served with butterscotch sauce and freshly whipped cream

Fresh fruit salad: Seasonal fruits soaked in lime and bay syrup

Cheesecake of the day served with cream and coulis

Individual baked Alaska, served with berry coulis

Filter coffee and mints

2 courses £29.95

Add on an extra course for £7.50

Should you have any food allergies or intolerances, please advise a member of staff before ordering.