

MENU

Saturday 14th May 2016

Chicken Liver Parfait with homemade chutney and toasted country bread

Crispy fried goat's cheese on a balsamic sultana and walnut salad (v)

Atlantic prawn cocktail salad

Mushroom risotto with fresh parmesan (v)

Crispy Bacon, Black Pudding & poached Egg Salad

Warm Camembert, spinach & pine nut tart with a beetroot salsa (v)

Carrot and coriander soup with crusty bread (v)

Char-grilled Rib eye steak with grilled tomatoes, steak mushrooms and onion rings, with a garlic butter jus and house fries £3.50 supplement

Breast of Chicken wrapped in pancetta on gnocchi, baby spinach & peas with a creamy herb sauce

Pot roasted belly of pork on lyonnaise potatoes, roasted cabbage & apple sauce

Braised shank of lamb with parsley mash and honey roasted vegetables

Crispy fish and chips with tartare sauce and salad

Seared supreme of salmon on new potatoes and French beans with a chive butter sauce

Caramelized red onion, dolcelatte cheese and mushroom tartlet with a rocket and walnut salad (v)

Baked apple pie with vanilla ice cream

Forest fruit cheesecake

Sticky toffee pudding with a sticky toffee sauce

Warm Bakewell tart with cherry ripple ice cream

Steamed treacle sponge with vanilla custard

Yorvale chocolate ice cream (2 scoops)

2 Course £18.50

3 Course £23.50