

Minner Menu

## Starters

Homemade Soup of the Day (v) served with a warm bread roll

Scottish Mussels in a white wine & tomato fondue served with garlic bread

Trio of Melon in Raspberry Jelly served with mango coulis

Ham Hock Terrine served homemade fruit chutney & toasted bloomer

## Mains

Beef Bourguignon
Prime beef cooked in a red wine sauce with carrots & mushrooms, served with new potatoes & a crusty roll

Shallow Fried Fillet of Tilapia served with Lyonnaise potatoes, sautéed carrots & beans with parsley butter

Pan Fried Supreme of Chicken served with a thyme wild mushroom cream sauce, bacon mash & sautéed greens

Carrot Wellington with Spiced Marmalade (v) served with creamy curry sauce, new potatoes & green beans

## Desserts

Baked American Cheesecake served with berry compote

Lemon Meringue Pie (v) served with berry coulis & seasonal berries

Homemade Chocolate Brownie served with fresh berries & sauce

Cheese & Biscuits (£3 supplement) (v) selection of English & continental cheeses, celery, grapes & homemade chutney

£27.50 2 course £35.00 3 course

Food allergies & intolerances

We will do our best to accommodate dietary & allergy requirements, some items on the menu can be adapted to be gluten free. Please speak to a member of our staff about ingredients in your meal when making your order