

Winner Menu

## Starters

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

**Bread & Olives** 

rosemary Focaccia & pitta bread served with garlic oil, balsamic vinegar & olives

King Prawn Rolls

served with a pickled cucumber salad & chilli jam

Smoked Duck Breast

served with toasted walnuts, blackberry jam & citrus dressed rocket

## Mains

Lamb & Venison Potjie

served with baby onion & wild mushroom gravy with a side of crispy onion mashed potatoes

Beef Meatballs

bound in a tomato & roast pepper sauce with linguine pasta, topped with parmesan shavings & a garlic parsley butter

Garlic Roasted Cod Loin

served with braised kimchi, roasted courgette, chilli & herb butter & sliced new potatoes

Vegetarian Sausage & Mash (v)

served with crispy onion mashed potatoes, fried parsnip crisps, baby onion & wild mushroom gravy

## Desserts

White Chocolate & Raspberry Crème Brulee served with homemade shortbread biscuit

Warm Dessert of the Week served with homemade custard

Lemon Tart

served with berry coulis & seasonal berries

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