

WINTER MENU

2012

STARTERS

PAN FRIED KING SCALLOPS
with butternut squash puree - £7.95

WILD MUSHROOM AND SPINACH TART
with walnuts and pear salad - £5.95

DOUBLE BAKED STILTON CHEESE SOUFFLÉ
with wild rocket, sweet balsamic, and carrot puree - £5.95

GRILLED TIGER PRAWNS
with lemon and parsley butter, winter salad - £6.95

VENISON & WINTER VEGETABLE RAVIOLI
with parmesan shavings - £6.95

SOUP OF THE DAY
with homemade crusty bread - £4.50

DESSERTS

COCONUT & VANILLA PANACOTTA
with orange coulis - £5.95

DARK BELGIUM CHOCOLATE FONDANT
MINT ICE CREAM
(please allow 10 minutes) - £6.50

HOMEMADE TIRAMISU
Chantilly cream - £4.95

PISTACHIO CRÉME BRULEE
with homemade short bread - £5.95

SELECTION OF BRITISH & CONTINENTAL CHEESE
with oat cakes and tomato relish - £5.50

Selection of Ice creams and sorbets - £4.50

MAINS

WINTER LAMB SHANK
with garlic mash potato, honey roasted parsnip,
Madeira sauce - £16.95

GNOCCHI PASTA
homemade sun blast tomato & pesto cream,
parmesan cheese (V) - £10.95

CORN FED CHICKEN BREAST
stuffed with mozzarella & basil, fondant potato,
café jus - £15.50

CHAMPAGNE & FENNEL RISOTTO
with parmesan cheese (V) - £12.95

8 oz RIB EYE STEAK
with field mushroom grilled tomato, hand cut chips
and béarnaise sauce - £16.95

PAN FRIED SEA BASS
dauphinoise potato, wilted spinach
& tomato basil sauce - £14.95

GRILLED SCOTTISH SALMON
cream leek, parsley new potato, caviar beurre blanc - £14.95

SIDE DISHES

LEMON SPINACH
£3.00

BUTTER FRENCH BEANS
£3.50

SPICY POTATO WEDGES
£2.75

HERB GARLIC BREAD
£2.50

SEASONAL MIX SALAD
with balsamic dressing - £2.50

ROCKET, RED ONION & PARMESAN SALAD
£3.00

FRENCH FRIES
£2.50

GARLIC CREAM MASH POTATO
£2.50

