

Autumn & Winter Menu 2007

available from October until April

Starters

Roast parsnip and sage soup (v)	£4.95
Broccoli and chestnut soup (v)	£4.95
Smoked trout mousse <i>green bean salad, horseradish cream</i>	£7.50
Tian of gingered crab <i>beansprouts, balsamic dressing</i>	£8.25
Thyme roasted vegetables (v) <i>spiced lentil salsa</i>	£6.75
Melon and parma ham <i>caramelised fig</i>	£7.50
Chicken liver parfait <i>red onion marmalade</i>	£7.25
Guinea fowl, foie gras and leek terrine <i>fig compote</i>	£8.85

Main Course

Braised lamb shank <i>pomme puree, red wine jus</i>	£17.95
Roast chicken supreme <i>butternut risotto, chervil cream</i>	£17.50
Roast salmon <i>parsley crust, dijon mustard sauce</i>	£17.50
Baked cod steak <i>parma ham, spinach, white wine sauce</i>	£18.50
Fillet of beef Wellington <i>port wine sauce</i>	£25.95
Cumberland sausage <i>pomme puree, red onion gravy</i>	£15.95
Forest mushroom risotto (v) <i>chervil cream, parmesan</i>	£15.95
Goats cheese, tomato and pesto tartlet (v)	£15.95

Desserts

Vanilla pod crème brûlée <i>shortbread biscuits</i>	£6.50	Bread and butter pudding <i>crème anglaise</i>	£6.50
Apple and sultana strudel <i>crème anglaise</i>	£6.50	Cheese plate <i>celery, grapes, biscuits</i>	£8.50
Dark chocolate and orange terrine <i>chocolate sauce</i>	£7.25	Coffee, tea & chocolate mints	£1.95
Orange and pecan cheesecake <i>toffee sauce</i>	£7.25	Coffee, tea & handmade chocolate truffles	£3.15
Sticky toffee pudding <i>crème anglaise</i>	£6.95		

(v) - Vegetarian. All main courses are accompanied with a selection of seasonal vegetables.

Should you elect to have a choice menu then the cost would be worked out at the highest priced item on each course.
All prices are inclusive of 17.5% VAT. Prices are correct at time of publication and are subject to change without notice