

MAIN COURSES

Roast Beef

Served with Yorkshire pudding, homemade gravy and fondant potatoes

Garlic and Thyme Chicken

Served with Fondant potatoes, green beans and creamy wild mushroom sauce

Oven baked Hake

A delicious fillet of hake with a pink champagne sauce, served with a side of new potatoes lyonnaise and green beans

Wild Mushroom Ravioli

A mix of 3 types of wild mushrooms encased in wonderfully fresh ravioli, served in a delicious chestnutladen cream sauce topped with truffle butter

DESSERTS

Profiteroles

With warm chocolate sauce and strawberries

Fresh Fruit & berries

Served with vanilla ice cream

Treacle Tart

A traditional favourite with a full golden flavour, accompanied by velvety clotted cream ice cream and sticky toffee sauce