

3 COURSE MEAL DINNER MENU

STARTERS

Leek and potato soup with golden croutons

Duck and orange pate with fruit chutney

Beetroot, stilton and candied walnuts salad with French dressing

MAIN COURSES

Chicken supreme wrapped in pancetta, dauphinoise potato, thyme jus

Roast loin of pork, whole grain mustard mash, baked apple and pan gravy.

Mushroom and butternut squash wellington, rich vegetable gravy (V)

All the above served with seasonal vegetable

Thai Sea Bass, flavoured with garlic, ginger, chilli and lime, served with egg noodles

DESSERTS

White chocolate cheesecake

Glazed Citrus Tart

Creamy profiteroles with butterscotch sauce

£25 per person