

april 2010 midweek menu

**served tuesday, wednesday, thursday and friday evenings
in the upstairs restaurant
new for 2010 ~ Monday nights in downstairs lounge bar**

homemade soup of the day

homemade crab and apple cakes with mango chutney

hot bacon, mushroom and spinach salad with toasted pine nuts

**homemade duck and orange pate served on pink grapefruit segments with
a sweet port sauce**

homemade brie & cranberry filo parcel served with a mango chutney

watermelon black grape and kiwi fruit cocktail

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**spring lamb cutlets on honey roast parsnips with a
red wine and thyme jus**

**stuffed plaice fillet with spinach & mushrooms
poached in a cherry tomato and dill sauce**

**honey roasted duck confit served with poached orange segments in a port
sauce**

homemade steak & kidney pudding in a rich whole grain mustard sauce

**tiger prawn & 8oz rump surf & turf
cooked in garlic butter with button mushrooms (£2.00 supplement)**

**breaded butterfly chicken breast topped with stilton and smoked bacon
drizzled with barbeque sauce**

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selection of homemade desserts

£12.95 for 2 courses £14.95 for 3 courses

for bookings please call 01543 469191

May midweek menu

Home-made soup

Flatcap mushrooms topped with goats cheese
on ciabatta with red onion chutney

Tiger prawn and chorizo sausage skewers with a smoked bbq mayo

Tossed salad of cherry tomatoes, black olives and toasted pine nuts
In olive oil with parmesan shavings

Mini battered lamb and mint sausages in our own beer batter
With a home-made salsa dip

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Grilled haddock fillet served on asparagus tips topped with a mature
cheddar cheese moray

Oven roasted chicken breast on a three bean ratatouille

Braised beef served on crushed sweet potato with a red wine sauce

Grilled 8oz sirloin steak on chrgrilled asparagus and baby corn with a
red pepper and tomato sauce £3 supplement

Tender braised lamb shank on a bed of butternut squash, red
peppers and covered with a tomato and cream sauce

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Selection of desserts

