

## DINNER MENU

MAIN COURSE £15.95

STARTER AND MAIN COURSE £18.95

## SAMPLE MENU

Seasonal fresh soup

Roasted Beetroot and Squash salad

Dressed with fennel and honey dressing, toasted sunflower seeds

Rose of melon refreshing sorbet, winter fruits

Chicken liver & pork pate Red onion chutney, toasted bloom

Lambs kidney and white pudding Whisky & mustard cream sauce

Appleby farm egg mayonnaise Smoked salmon and prawns

Mushroom & butternut squash risotto

Mussels Cream, white wine, garlic & parsley

### MAINS

Lambs liver, mash potato, onion gravy crispy smoked bacon

Rump steak (+ £2.00)

Grilled rump steak served in Diane sauce

Breast of Chicken potato rosti mushroom cream sauce

Pork Cutlet Chestnut stuffing, red wine sauce

Roast leg of lamb Roast potatoes, gravy and mint sauce

Mushroom and Butternut squash Risotto

Grilled Fillet of Salmon Saffron, prawn & pea cream sauce (+1.00)

Grilled seasonal fish Chips tartar sauce, green salad

All mains served with seasonal vegetables and fried potatoes

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A SELECTION OF SWEETS FROM THE TROLLEY £5.95

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Filter coffee with dairy fudge and chocolate mints £2.50

MILK INCLUDING LACTOSE, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, CELERY, MUSTARD, MOLLUSCS, FISH AND SHELLFISH