

September 2012

Dinner Menu

Twenty Nine Pounds

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Fresh Asparagus Free Range Poached Egg  
Toasted Muffin- Tarragon & Tomato Hollandaise

Avocado Pear- Crab And Prawn –  
Pink Grapefruit With A Caviar Dressing

Roasted Beetroot With Goats Cheese Set Onto A Melee  
Of Chilled Tomato Salad- Capers, Mint And Parsley

Pressed Ham Hock And Leek Terrine –Homemade Piccalilli  
With Peppery Mustard Leaves

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Iced Tomato Vodka

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Fillet Of Sole With Spinach Wrapped In Smoked Salmon  
Set Onto A Pillow Of Artichoke And Asparagus

Supreme Of Chicken Pan Fried With Lobster –Shrimp And Chablis Butter  
Parsley Veloute

Hope Farm Rare Bread Pork –Black Pudding- Mash –Caramelized Apple  
And Red Onion Compote &Crackling

Cook And Barker Mixed Grill Platter

Slow Cooked Hope Farm Organic Lamb With Roasted Roots  
– Pea Puree And A Red Wine Reduction

Prime Northumbrian Sirloin Steak – Handcut Chips – Grilled Field Mushroom  
And Oven Roasted Plum Tomato – Bearnaise Sauce

(v) Fresh Basil And Ricotta Ravioli  
With A Fresh Tomato, Garlic And Shallot Sauce

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A Selection of Sweets

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Followed By Freshly Brewed Coffee

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**On Sunday, Monday and Tuesday Evenings, this menu is on "Special Offer" £45.00 for two persons  
inclusive of a Bottle of House Red, Rose or White Wine**