

Dinner Set Menu

Starters

HOMEMADE SOUP OF THE DAY

GOATS CHEESE CRÈME BRULEE, PLUM COMPOTE, PARMESAN BISCUITS

GARLIC, THYME, CHICKEN & BACON TERRINE
SERVED WITH SPICED TOMATO CHUTNEY

SEAFOOD LINGUINI, WHITE WINE & CHIVES

Main Course

8 OZ RIB EYE STEAK & PEPPER SAUCE

PENNE SAUTÉED WITH SALSA VERDE AND GRATED PARMESAN

CHICKEN CORDON BLEU (SWISS CHEESE & HAM),
ASPARAGUS DOLCELATTE SAUCE

KING PRAWNS SAUTÉED WITH CHORIZO & RED PEPPER, BROCCOLI,
COATED IN TOMATO & LIME SAUCE

Desserts

PEAR & CUSTARD TART, RASPBERRY COULIS

VANILLA CRÈME BRULEE SERVED WITH HOMEMADE SHORTBREAD BISCUITS

STICKY TOFFEE PUDDING & BUTTERSCOTCH SAUCE

TWO COURSE £23.50

THREE COURSE £27.50

Main Courses served with vegetables and potatoes