

Autumn Set Menu

Starters

Freshly made Soup of the Day
Served with Crusty Bread and Our Own Butter

Duck Liver and Brandy Parfait
With Spiced Orange Chutney and Crusty Bread

Mushroom Vol-au-Vent (V)
Vol-au-Vent, Filled with Creamy Button Mushrooms, Basil Pesto and Mozzarella

Salmon, Lemon and Dill Fishcake
Served with Rocket, Lemon and Tartare Sauce

Mains

10oz Rib Eye Steak with Peppercorn Sauce
Served with Our Chips, Watercress and Salt & Vinegar Battered Onion Rings
(£3 Supplement)

Free Range Supreme of Chicken
Served with Blistered Cherry Tomatoes, Thai Spiced Dauphinoise Potato and Mange Tout, with a Coconut,
Lemongrass and Coriander Sauce

Aromatic Confit Belly of Pork
Served with Colcannon Creamed Potato, Apple Puree, Cider Jus and Mixed Vegetables

Butternut Squash, Feta, Chilli and Pinenut Parcel (v)
Served with Tomato Salsa and Green Beans

Supreme of Salmon
Served with Roasted New Potatoes and Wilted Greens, with a Lemon, Capers and Red Onion Sauce

Desserts

Fruit Pavlova

Double Chocolate Brownie
Served with Vanilla Ice Cream and Chocolate Sauce

Selection of Ice Cream & Sorbet
Served with Homemade Shortbread

Cheeseboard
With Iced Grapes and Biscuits

£22.50 per head
£10 per person non-refundable deposit and pre order required when booking

The Broad Leys

Service charge left to customer's discretion. Tables of 8 or more will be charged a discretionary 10% service charge. As all our dishes are cooked fresh to order, please allow a reasonable waiting time for your meals. All our meat is sourced from Buckinghamshire and the surrounding areas. It hasn't travelled far!

All dishes subject to availability.