

# Restaurant Dinner Menu

## Starters

*Chefs Soup of the Day ~ £4.95*

*Prawn Cocktail ~ Green land prawns on Leaves with a Marie Rose Sauce ~ £5.95*

*Deep Fried Brie Wedge with a Cranberry Dip ~ £5.95*

*Green Shell Mussels cooked in a Garlic & White Wine Jus ~ £6.25*

*Whole Stilton Stuffed Breaded Mushrooms with a Garlic Mayonnaise Dip ~ £5.95*

*Goats Cheese & Black Pudding Tower served with a Peppercorn Sauce ~ £5.95*

*Deep Fried Devilled Whitebait ~ £5.95*

*All Served with a Granary Roll & Butter or Flora*

## Main Courses

*Carvery served with Fresh Seasonal Vegetables and Roast Potatoes £8.95*

*\*Sauté of Venison served in a Tomato & Port Wine Sauce ~ £13.45*

*Smoked Chicken Salad ~ Served with Baby New Potatoes ~ £11.45*

*\*Braised Shank of Lamb with a Mint & Redcurrant Sauce ~ £12.50*

*\*Grilled Salmon Fillet on a Bed of Stir Fry Vegetables with a Sweet Chilli Sauce ~ £13.95*

*\*Fillet of Barbary Duck Breast with a Plum & Hoi sin Glaze ~ £12.50*

*\*Supreme of Local Chicken Served in a Provencal Sauce ~ £11.75*

*\*Pork & Cider Casserole served with an Apple Cobbler ~ £11.75*

*\* Served with either Fresh Seasonal Vegetables Or Mixed Salad Boiled Or Sauté Potatoes*

*All our meals are cooked fresh to order so please allow up to 25 minutes cooking time ~ thank  
you*

*All weights are approximate & Certain Items may contain nuts*