



'Champagne* Fridays & Saturdays' Menu

*glass of bubbly served @ the table

3 Courses £22.95

~ **Homemade Soup of the Day** served with fresh bread roll & butter (v)

~ **Seasonal Melon** with strawberries and a Pimms syrup (v)

~ **Rich Chicken Liver & Brandy Paté**, redcurrant sauce and melba toast

~ **Asparagus wrapped in Parma Ham**,
topped with a poached egg, served with a creamy hollandaise sauce

~ **King Prawn & Crayfish Cocktail** served with a lemon & dill mayonnaise

~ **Mushroom Romaine**

button mushrooms, bacon & garlic sautéed in butter, finished with cream and topped with cheddar cheese served with freshly baked French bread to mop up the irresistible sauce

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~ **Pork Tenderloin wrapped in Parma Ham**

served on a bed of creamed cabbage with fondant potato and a Drambuie sauce

~ **Chicken Tournedos**

Chicken Fillet 'Steak' served with mushrooms, sage and lemon sauce

~ **Layered Steak and Onion Pudding**

classic combination in a steamed pudding served with sautéed button mushroom gravy

~ **Barbary Duck Breast** roasted breast of duck,
served on a bed of creamed potatoes, buttered spinach and a plum sauce

~ **Pan Fried Fillet of Sea Bass with Seared Oranges and Spring Onions**
refreshing, sweet & savoury flavour accompanied with a soft, creamy mashed potato

~ **Fillet of Salmon** with a champagne & chive sauce

~ **Goats Cheese & Vegetable Tarte Tatin** (v)

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~ **Cherry Vodka Crème Brulée**

syrupey layer of vodka-steeped cherries below a rich creamy custard

~ **Sticky Toffee Pudding**

with a toffee sauce, served with ice cream

~ **Classic Crepes Suzette**

thin pancakes in an orange and grand marnier sauce with vanilla ice cream

~ **Vanilla Cheesecake** with a rich plum compote

~ **Silky Chocolate Panna Cotta** with hazlenuts and rum soaked raisins

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Coffee with Mint & Fudge £1.75