

Ala mode

finer dining

Champagne Fridays

3 Courses £22.50*

~ **Homemade Soup of the Day** served with Fresh Bread roll & butter

~ **Anitpasti** chorizo sausage, procuttio, ham hock and mushroom terrine, vine tomato, melon and mixed olives, with dressed rocket and crusty ciabatta

~ **Salmon and King Prawn Ceviche***
white spiced crab meat, on a bed of mixed leaves

~ **Ham Hock and Portobello Mushroom Terrine**
wholegrain mustard dressing and country toast

~ **Confit of Duck Leg***
on a chorizo and spring vegetable cassoulet

~ **Goats Cheese and Ricotta Cheesecake** with a tomato & beetroot salsa (v)

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~ **8oz Sirloin Steak**
served with a vine tomato, portobello mushroom and a creamy peppercorn sauce

~ **Herb Crusted Rack of Lamb**
fondant potato, roasted aubergine filled with puy lentils, wilted spinach and rosemary scented lamb jus

~ **Supreme of Chicken**
filled with French brie, wrapped in smoked pancetta, served on a bed of tomato and basil pesto mash with a light wholegrain mustard sauce

~ **Prime Fillet of Local Beef****
fondant potato, parsnip puree, wilted spinach and a red wine and wild mushroom jus

~ **Barbary Duck Breast**
pan fried breast of duck, served on a bed of savoy cabbage and smoked bacon, butternut squash puree and an orange and grand marnier sauce

~ **Fillet of Cod**
herb crusted and baked, served with thyme roasted cherry tomatoes, pea & mint puree and a tomato and herb coulis

~ **Caramilized Onion and Wild Mushroom Tart**
wilted spinach and a creamy garlic mushroom sauce (v)

~ **Mediterranean Vegetable Crumble**
aubergine, courgette and mixed peppers, bound together in a tangy tomato sauce, layered with a creamy cheese sauce, topped with a savoury herb crumble (v)

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~ **Sticky Toffee Pudding** with a toffee sauce and banana ice cream

~ **Classic Crepes Suzette**
thin pancakes in an orange and grand marnier sauce with vanilla ice cream

~ **Caramelized Apple Creme Brulee** with a cinnamon shortbread biscuit

~ **Pear poached in White Wine** dark chocolate mousse and baileys cream

~ **Glazed Orange and Lemon Tart** raspberry coulis and fresh cream

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Coffee with Home Made Fudge & Mint £1.75

*Supplements on Salmon & Duck £3 / ** Fillet of Beef £6