



Champagne Fridays

3 Courses £22.50*

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

~ **A Trio of Melon** with strawberries and a Pimms syrup

~ **Rich Chicken Liver Pate** red onion marmalade and toasted brioche

~ **Antipasti** chorizo sausage, procuttio, rich chicken liver pate, vine tomato, melon and mixed olives, with dressed rocket and crusty ciabatta

~ **Salmon and King Prawn Ceviche***

with white spiced crab meat, on a bed of mixed leaves

~ **Pan Seared Scallops***

grilled asparagus, crispy pancetta with a lemon & chive butter and red pepper reduction

~ **Moules Mariniere** steamed in a sauce of shallots, garlic, cream and white wine

~ **Leek & Roquefort Tart** with red onion and cherry tomato salad & balsamic reduction(v)

* * * * *

~ **8oz Sirloin Steak**

served with a vine tomato, portobello mushroom and a creamy peppercorn sauce

~ **Pork Tenderloin wrapped in Parma Ham**

served on a bed of creamed cabbage with fondant potato and a sage & button onion 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

~ **Medallions of Tender Beef Fillet****

mushroom marmalade, caramelized shallots, wilted spinach and a balsamic jus

~ **Barbary Duck Breast**

pan fried breast of duck, served on a bed of stir fried vegetables, egg noodles, pak choi and a ginger and pineapple sauce

~ **Pan Fried Fillet of Seabass**

crushed new potatoes, roasted cherry tomatoes and basil pesto

~ **Wild Mushroom Stroganoff**

wild mushrooms & shallots sautéed in butter in a rich cream & paprika sauce (v)

~ **Aubergine & Haloumi Parcels**

haloumi cheese wrapped in thin slices of aubergine, ratatouille, basil pesto and a parmesan crisp (v)

* * * * *

~ **Caramelized Apple Tart Tatin** served warm with an homemade cinnamon ice cream

~ **Classic Crepes Suzette**

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

~ **Baileys and Chocolate Cheesecake** and a mint chocolate sauce

~ **Vanilla Panna Cotta & Berry Compote** with an homemade shortbread biscuit

~ **Pear Poached in White Wine** dark chocolate mousse and chantilly cream

~ **Pavlova** with fresh cream, kiwi fruit and strawberries

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