



## **Set Price Menu C**

*£24.95 (4 Courses)*

### **STARTERS**

*Chef's Soup of the Day*

*Marinated Cajun King Prawns in Filo Pastry with a Lemon Crème Fraiche*

*Crispy Sliced Belly Pork with Sage Mash & Apple Gravy*

*Caramelised Onion, Red Pepper & Goat Cheese Tartlet*

### **MAIN COURSES**

*Roasted Breast of Duck Filled with Black Pudding on Mustard Cabbage  
with a Port & Apple Sauce*

*Slow Cooked Lamb Shoulder with Oregano, Bay Leaves, Lemon,  
Red Onion & Courgette*

*Chef's Vegetarian Dish of the Day*

*Pan Fried Scallops in a Creamy Bacon & White Wine with Lemon  
& Tarragon Rice*

*Sirloin Steak Garni Served with Pepper Sauce*

*(Served with Chef's Selection of Seasonal Vegetables & Potatoes & Traditional  
Chips)*

### **DESSERTS**

*Warm Lattice Apple Pie Served with Vanilla Ice-Cream & Toffee Sauce*

*Cheesecake of the Day with White Chocolate Chip Ice Cream*

*A Selection of English Cheeses with Grapes, Celery & Assorted Biscuits*

*Vanilla & Forest Fruit Ice Cream in a Brandysnap Basket on a Fruit Coulis*

### **COFFEE**

*Filter Coffee and Mints*

*(Available for parties of 12 or more)*