

## Beginnings

**Fresh Cream Soup of The Day**  
With Warm Crusty Bread

**Parfait of Chicken Livers**  
Homemade Chicken Liver, Cognac, Mushroom & Bacon Pate  
with Cumberland Sauce & Warm Toasted Bread

**Breaded Goats Cheese**  
Deep Fried Wedge of Goats Cheese with a Cranberry & Chilli Jam

**Prawn, Celery & Apple Cocktail**  
With a Marie Rose Dressing

**Fan of Galia Melon & Seasonal Fruits**  
With a Blackcurrant Sorbet

## Middlings

**Thrice Cooked Belly Pork**  
With Braised Apple & Red Cabbage & Chestnut Mash Potato

**Oven Roasted Topside of Beef**  
With Yorkshire Pudding & Roast Potatoes

**Five Hour Braised Shank of Lamb**  
With a Minted Cream Potato & Rosemary & Claret Jus

**Breast of Chicken**  
with Yorkshire Pudding & Roast Potatoes

**Smoked Whisky Haddock**  
On a Mild Curried Mash Potato topped  
with soft Poached Eggs & Hollandaise Sauce

All Main courses to include Seasonal Vegetables & Potatoes

**Choice Of Puddings From Blackboard**

Two Courses £15.95p

Three Courses £17.95p