



Classic Winter Menu

Winter 2017/18

Goats Cheese Salad

Olive & Herb stuffed Turkey Escalopes
with Caponata and Garlic & Rosemary Polenta Balls

Tiramisu

Chicken Liver Pâté

Porcini Risotto *with Rocket & Red Pepper Salads*

Lemon Tart *with Raspberry cooli*

Fish Cakes (classic or Thai style)

Chicken or Veg Thai Green Curry *with Sesame Broccoli & Bok Choi
and coconut rice noodles*

Coconut, Ginger & Lime Jelly *or Shot*

Mussels, French bread, Salad

Boeuf Bourguignon
with Rosemary & Garlic roast Potatoes and seasonal veg

Chocolate Brownie with Crème Anglaise



French Onion or Spiced Butternut Squash soup

**Pan fried Trout with Quinoa or Mash, Green Beans & Carrots
or with Coconut Dhal, Spinach Blinis and Red onion bhajis**

Sticky Toffee Pudding with Salted caramel sauce

**Boudin Noir (Black Pud)
with Cauliflower velouté**

**Slow cooked Belly Pork
with Kale, Leeks, Rosemary & Garlic Mash, Jus
or with Tacos, pickled Asian Veg & a smokey sauce**

Tart Tartin with Vanilla ice-cream

Special Dietary Requirements: vegetarian, vegan, gluten or lactose free, diabetic & other dietary options are available on request.

Wine & Beer: we work with a local wine merchant, and have a carefully selected 'House' wines specifically matched to our menu. Alternatively you can order specific or recommended fine wines on a sale or return basis.