



Sunday 29th September

Sautéed mushrooms served in a white wine, garlic, cream and blue cheese sauce. Served over toasted Italian bread

Duck liver and orange liquor pate served with a apple and cider chutney and toasted bread

Toasted goats cheese crostini served on a seasonal salad with honey mustard dressing and drizzled with basil pesto

Homemade ham hock, root vegetable and barley Scotch Broth served with a toasted bread roll and butter

Deep fried chicken wings tossed in Franks hot sauce and served with homemade blue cheese dip, carrot batons and celery sticks

Breaded prawn tacos served with shredded lettuce, tomato and red onion salsa and drizzled with chipotle creme

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Slow roasted topside of Beef

Roast Loin of pork served with sage, apple and onion stuffing and crackling

Roast leg of lamb flavoured with thyme and rosemary

Roast turkey breast served with sage and onion stuffing

(Selection of three mixed meats £2.95)

Mushroom ,thyme , brandy and cream strogonoff

Locally caught trout fillet, roasted and served with a tarragon and butter sauce

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Warm chocolate fudge brownie topped with mint choc chips ice cream and drizzled with chocolate sauce

Baked locally grown apple and mixed berry crumble served with either custard or ice cream

Mixed fruit , vanilla ice cream and meringue sundae. Topped with whipped cream and drizzled with strawberry sauce

Honeycomb cheesecake served with vanilla ice cream

Homemade orange marmalade and Cointreau Bread and Butter pudding served with either custard or ice cream

One course £15.95 Two course £20.95 Three Course £25.95

