



DINNER MENU

OVEN BAKED CHICKEN

Breast of chicken stuffed with Boursin cheese, sun-dried tomato and fresh basil, foil wrapped and baked, served with a fresh basil and sun-dried tomato cream sauce

SCOTCH SIRLOIN STEAK WITH MADEIRA & CHESTNUT MUSHROOMS

Finest sirloin steak griddled to your liking, and served with a rich red wine, madeira and chestnut mushroom sauce

CHICKEN LIVERS WITH BRANDY

Pan-fried chicken livers with shallots and pancetta, served in creamy brandy sauce

SWEET ROASTED PEPPERS WITH GARLIC & GOATS CHEESE (v)

Red and yellow peppers roasted in the oven with whole cloves of garlic, fresh thyme and honey, accompanied with local Chabis goat's cheese, baked on a toasted wholemeal muffin 'til golden brown, finished with warm balsamic vinegar dressing and shavings of parmesan cheese.

ROASTED STUFFED QUAIL

Two boned quail stuffed with a chicken liver pâté and wrapped in bacon, roasted and served with a redcurrant and white wine jus

BEEF STROGANOFF

Strips of beef filet, coated in paprika, served in a mushroom and sour cream sauce, accompanied with basmati rice

THAI KING PRAWN STIR FRY

King prawns with spring onions, pak choi, courgette, red and yellow peppers, mange tout, baby sweetcorn and pineapple combined with fresh ginger, chillis, coriander and fine egg noodles, stir fried in a pad thai sauce. Served with prawn toasts (available as a vegetarian options without the prawns)

SWEET HONEYED DUCK

Pan fried breast of Gressingham duck served with a honey, sherry, chilli and soy sauce

PORK WITH HERBS & APRICOTS

A roasted pork tenderloin filled with a mustard, herb and apricot stuffing, wrapped in smoked bacon and served with a cream cider sauce

SEA BASS Á LA PORTUGUESE

Filletted sea bass baked in the traditional manner with shallots, rosemary, red and yellow peppers, tomatoes, olive oil and lemon juice (shallow fried sea bass fillets are available as a simpler alternative)

CALVES LIVER AND BACON

Calves liver sautéed in butter, white wine, shallots and lardons of smoked bacon

FLAT MUSHROOM BAKE

A flat mushroom topped with sliced tomatoes, lardons of smoked bacon, fresh basil and mozzarella, baked in the oven and finished with parmesan cheese (available as a vegetarian option without the bacon)

SALMON WITH CITRUS BUTTER SAUCE

A roasted fillet of finest Scottish salmon, served with an orange and lime butter sauce

ALL MAIN DISHES ARE SERVED WITH A SELECTION OF FRESH VEGETABLES





DESSERTS

TIRAMISU

An authentic Italian coffee-flavoured dessert combining almond cantuccini biscuits, soaked in coffee and covered in a mascarpone cream

DARK CHOCOLATE MOUSSE

Melted bitter dark chocolate, combined with Kalhua, whipped egg whites and double cream, served with a hazelnut and cocoa wafer roll

BRANDY SNAP BASKETS WITH GINGER

Brandy snap baskets filled with vanilla ice cream, and covered with chopped stem ginger

LEMON POSSET

Lemon possets are the epitome of a British creamy pudding, silky smooth with a delicious citrus tang. Served with mini meringues and fresh raspberries

FRUIT COCKTAIL

A refreshing selection of melon, pineapple and strawberries

ORANGES IN GRAND MARNIER

Segmented oranges, soaked in a sauce comprising of freshly-squeezed orange juice, Grand Marnier and caramelised sugar

STRAWBERRY & RASPBERRY PIMMS CREAM

Fresh crushed strawberries & raspberries are infused with Pimms No.1 cup and folded through whipped double cream. This delicious dessert is served with a crumbly shortbread biscuit

CHEESE & BISCUITS

A selection of classic British cheeses accompanied with chutney, celery and grapes
£2.00 supplement per person

Fresh filter coffee or a selection of teas served with cream/milk and after dinner mints

£2.95 per person

**Allergen advice is available for all our dishes.
For more information please do ask at time of ordering.**



Two-course meal £27.50
10% service charge additional

