

M E N U

starters

CHICKEN LIVER PÂTÉ LACED WITH SCOTCH WHISKEY
BRUSCHETTA, MIXED LEAVES AND ONION CHUTNEY

OR

HOMEMADE TOMATO AND BASIL SOUP SERVED WITH CRISPY CROUTONS

mains

POACHED SALMON AND ASPARAGUS WITH CHARDONNAY SAUCE, ROASTED NEW POTATOES

OR

SLOWLY OVEN ROASTED 21 DAYS AGED TOPSIDE OF HAMPSHIRE BEEF SERVED WITH ROAST
POTATO,
AND HOMEMADE YORKSHIRE PUDDINGS

desserts

BRAMLEY APPLE AND CINNAMON CRUMBLE
TOPPED WITH CUSTARD SAUCE

OR

HOMEMADE CHOCOLATE BROWNIE WITH
MADAGASCAN VANILLA ICE-CREAM

AND

TEA, COFFEE AND MINTS

