

Table D'Hôte Dinner Menu

SAMPLE MENU

Tomato & Basil Soup
Finished with a Swirl of Cream

Smooth Chicken Liver Parfait
With Herb Crostinis & a Spiced Fruit Chutney

Smoked Haddock, Pollock & Salmon Fishcakes
Accompanied by a Homemade Tartare Sauce

Layered Terrine of Guinea Fowl, Pigeon & Chicken
Placed onto Dressed Wild Roquette with a Cumberland Sauce

Smoked & Poached Salmon Rilette
With Pickled Cucumber, Drizzled with a Lemon & Dill Oil

Mediterranean Vegetables & Goats Cheese Crouete
Served with a Red Onion Marmalade & Wild Roquette
Starter ~ £5.15

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Pan Fried Calves Liver
Over Parsley Mash, Finished with a Classic Rich Onion Gravy

Slow Braised Pork Belly, Filled with Apple, Leeks & Sausage meat
Served with Dauphinoise Potatoes & a Dijon Mustard & Thyme Cream Sauce

Duo of Guinea Fowl, Breast & Leg
Presented Next to a Confit Potato with a Redcurrant & Rosemary Jus

Steamed Salmon Supreme
Simply Served with Buttered New Potatoes, Drizzled with a Basil Pesto Dressing

Sea Reared Trout
Served Alongside Crushed New Potatoes with a Beurre Blanc Sauce

Leek, Butternut Squash & Stilton En Crouete
Served with Sauté Potatoes & a Sunblushed Tomato Dressing
Main Course ~ £15.85

We cannot 100% guarantee our dishes are free from nuts or bones.