



# DINNER MENU



Thursday 14 December 2023

Opening times - 7.00pm to 8.15pm

## STARTERS

Smoked Salmon & Prawn Crostini with Marie Rose Sauce & Salad Garnish.	£8.80	Pan Fried Prawns with Rice and Sweet Chilli Sauce.	£8.50
Chilled Melon with Fruits of the Forest & Strawberry Confit.	£7.30	Grilled Portabello Mushroom Provencale with a Cheddar Cheese Gratin.	£8.30
Chicken Caesar Salad	£9.10	Deep fried Breaded Butterflied King Prawns with Hoisin Sauce.	£8.60
Deep fried Whitebait served with Tartare Sauce.	£8.30	Home-made Chicken Liver Pate with a Home-made Red Onion Chutney.	£8.25
Pear, Walnut & Blue Cheese Salad with a Walnut Vinaigrette.	£9.00	Home-made Soup of the Day.*	£8.85

Served with: \* White or Granary Roll. \*\* Brown Bread & Butter. \*\*\* White or Granary Toast.

## MAIN DISHES

Roast Loin of English Pork with Bramley Apple Sauce & Sage & Onion Stuffing.	£21.90
Breast of Chicken with a Home-made Green Peppercorn Sauce.	£20.65
Roast Topside of English Beef with Yorkshire Pudding & Horseradish Sauce.	£21.90
Grilled Honey Roast Gammon Ham with Orange Juice & Brown Sugar.	£20.95
Slow Roasted Breast of Barbary Duck with a Cherry & Red Wine Sauce.	£22.55
Grilled Fillet of Sea Bass with Garlic Butter.	£23.25
Poached Fillet of Cod with a Watercress, Cream & White Wine Sauce.	£23.75

*The above main dishes are served with a selection of Vegetables & Potatoes of the Day*

## DESSERTS

Homemade Treacle Sponge Pudding with Custard.	£7.60	Warmed Black Cherries with Brandy & fresh Cream.	£8.70
Home-made Crème Brulee.	£8.10	Home-made Christmas Pudding with fresh Cream.	£8.85
Chocolate Fudge Cake with Chocolate Sauce.	£8.60	Honeycomb Cheesecake with Toffee Sauce & fresh Cream.	£8.40
Banana & Toffee Pavlova.	£7.50	Fruits of the Forest Sundae.	£7.85
Home-made Mango Mousse with fresh Cream.	£8.40	Home-made Creamed Rice Pudding with Strawberry Confit.	£7.55
Marshfield Ice Cream/Sorbets (Two Scoops).	£8.00	Cheese & Biscuits.	£9.60

ICE CREAM: Vanilla Clotted Cream, Succulent Strawberry, Blackberry & Clotted Cream, Salted Caramel, Chocolate, Very Cherry, Mint Choc Chip. SORBET: Blackcurrant, Mango, Raspberry.

Extra Scoop of Ice Cream with Dessert- £0.75.

Gratuities are left to the discretion of our guests.

All prices include VAT at 20%



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## MAIN DISHES - Additional

Deep fried Fillet of Atlantic Cod in Crispy Batter served with Tartare Sauce. £20.50

Deep fried Breaded Wholetail Scampi served with Tartare Sauce. £18.85

Grilled Mature English 8 oz Sirloin Steak.\*\* £27.45

Southern Fried Chicken Strips with a BBQ Sauce Dip. £16.80

Breast of Chicken Grilled with Chorizo & Cheddar Cheese. £16.45

*The dishes above are served with a choice of Chunky Chips or Creamed Potatoes*

*\*\* Dishes served with fried Mushrooms & grilled Tomato*

Sliced Smoked Salmon & Prawn Salad with Marie Rose Sauce. £19.90

Greek Salad with Feta Cheese & Olives £15.75

Chicken Caesar Salad with Croutons & Parmesan Cheese. £15.90

Home-made Chilli con Carne with Rice, Nacho & Sour Cream. £13.95

Home-made Lasagne Bolognaise with Garlic Bread £15.70

## MAIN DISHES - Vegetarian

Home-made Cashew Nut & Lemon Bake £16.20

Home-made Spicy Moroccan Chick Pea & Vegetable Stew £16.20

Home-made Vegetable Lasagne £16.20

Spicy Vegan Chorizo Style Sausage Provencal with a Vegan Cheese Gratin. £16.50

*The dishes above are served with a choice of Chunky Chips or Creamed Potatoes*

## SHARING

Includes Olives, Chorizo, Prosciutto, Camembert, Feta, Sundried Tomato & Ciabatta Bread.

## SIDES

Mixed Seasonal Salad £4.25 White or Granary Cottage Roll. £1.95

Fried Onion Rings £4.85 Warmed Nacho's with Cheese & Salsa £5.00

Garlic Bread (Three Slices) £3.95 Garlic Bread with Mozzarella Cheese £4.50

Green Peppercorn Sauce £4.65 Stilton Cheese, Port & Cream Sauce £4.75

Spicy Potato Wedges with Cheddar £4.50 Chunky Chips £4.15

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