



**Wednesday 24<sup>th</sup> November**

**Starters...**

Cream of Broccoli & Stilton Soup with Fresh Bread £6

Tomato and Onion Bruschetta £8

Avocado mousse topped with crab and prawn served with brown bread and butter £9

Baked Camembert Served with Bread and Onion Chutney £10

Mushroom and Blue Cheese Pate with Toast £8

Moules Marinere – Starter Size £10 or Main Size with Frites £14

Charcuterie – A Selection of Salami and Parma Ham served with Olives, Stuffed Peppers, Hummus and Fresh Bread £10

Scallop and Bacon Salad - Starter Size £10 or Main Size £15

Smoked haddock kedgeree starter size £8 Main size £10

**Mains...**

Bean cassoulet with confit of Duck and Toulouse sausage £17

Battered Fish and Chips served with Peas and Tartare Sauce £14

Vegetable Chilli with Rice £13

Oxtail Casserole with Creamed Potatoes and Vegetables £15

Zarzuela- A Northern style Spanish Casserole of Fish, Gambas, Squid & Pepper in a Chilli and Tomato sauce £16

Spinach and Ricotta Tortellini with Smoked Salmon and Dill in a Cream Sauce £14

Sirloin Steak with a Flat Mushroom, Fried Onions and Chips with Salad or Vegetables £20

Pan Fried Pheasant Breast with a Rosemary and Cider Sauce Served with Sautéed Potatoes and Vegetables £15

**Desserts...**

Chocolate Cheesecake Served with Clotted Cream Ice Cream £6.50

Treacle Tart with Custard £6.50

Crème Brulee £6.50

Bread and Butter Pudding with Custard £6.50

Apple and Cinnamon Crumble with Custard £6.50

Selection of Ice cream - Honeycomb, Salted Caramel, Chocolate, Clotted Cream, Strawberry, Mango Sorbet - 1 Scoop £2.00, 2 Scoops £4.00 or 3 Scoops £5.00

Selection of Cheese Served with Biscuits and Homemade Chutney £10