

## Available Thursday 14th & Friday 15th February

Crab bisque with lemon croutons.

Garlic and rosemary baked camembert to share with crusty bread and red onion marmalade.

Shredded duck spring roll with oriental dip.

Fish platter ~ whiting goujons, smoked salmon pate, smoked haddock tart with lemon & dill dip and croutes.



Chargrilled feather steak with polenta chips, roasted vine tomatoes, chestnut mushrooms and a pepper sauce.

Pork tenderloin lattice, stuffed with sage, onion and apple. Served with creamy mash, green beans and a wholegrain mustard sauce.

Seafood chowder ~ mussels, salmon, white fish and king prawns in a white wine fish sauce. With fennel, parmentier potatoes and garlic croutes.

Chestnut and wild mushroom cottage pie with roasted vegetables.



Raspberry and white chocolate mousse with homemade shortbread.

Baked salted caramel cheesecake.

Classic homemade tiramisu.

Sticky toffee pudding, butterscotch sauce with vanilla ice-cream.

Local cheeses and biscuits, real ale chutney and grapes. (£2.00 supplement)



