

Saturday 10th, Wednesday 14th & Saturday 17th February 2018

£60 Per Couple

Warm Welcome with a Glass of Prosecco on Arrival Amuse-Bouche Spiced Cherry Tomato & Red Pepper Soup

To Start

Smooth Chicken Liver Pate with Plum Relish, Crusty Bread & Rocket Leaves
Or
Sweet Melon Presented on a Bed of Raspberry Sauce & Topped with Toasted Coconut Flakes

TO FOLLOW

Prime 80z, 28 Day Matured Sirloin Steak with Mushroom & Madeira Sauce Or Goats Cheese & Vegetable Tart Served with a Sharing Platter of Fresh Vegetables, Minted New Potatoes & Potato Galettes

To Finish

Sweet Ménage à Trois Warm Chocolate Brownie Strawberry Crème Brûlée Apple Crumble & Custard Sauce

To End

Freshy Brewed Coffee & After Dinner Chocolates

Please inform us of any allergies or dietary needs
DINNER SERVED 6.30pm - 9.30pm
RESERVATIONS 01455 553307