

MEAL FOR TWO & BOTTLE OF WINE
JANUARY – MARCH

STARTERS

TERRINE OF HAM HOCK & CONFIT OF CHICKEN
ACCOMPANIED BY CELERIAC REMOULADE
& TRUFFLE CREAM

SOUP OF THE DAY
SERVED WITH HOMEMADE BREADS

SALT 'N' CHILLI SQUID
CRISPY JULIENNE OF SQUID STIR FRIED WITH ONION &
FRESH CHILLI IN A LIGHT SOYA DRESSING

WOODLAND PIGEON BREAST
RESTING ON A ROAST BEETROOT SALAD,
MELTED WHITE ONIONS & BALSAMIC SYRUP

GRILLED GOATS CHEESE
ACCOMPANIED BY RED ONION CHUTNEY & PARMA HAM

CHICKEN, LEEK & SWEETCORN CHOWDER
A HEARTY BOWL OF CHICKEN & LEEKS FINISHED WITH
SWEETCORN

WINTER SALAD OF DUCK CONFIT
TOSSED WITH CRISPY BACON & PUY LENTIL VINAIGRETTE

MAIN COURSE

“JACOBS LADDER”

SLOW COOKED SHORT RIB OF BEEF, CONFIT OF BABY CARROTS,
SMOKED BACON & PEARL ONION JUS

BRAISED LAMB SHANK

SERVED IN ITS OWN RED WINE SAUCE, WINTER VEGETABLES &
CREAMED POTATOES

TOURNEDOS OF SALMON

SALMON ROLLED WITH SOFT HERB MOUSSELINE, SEARED SEA SCALLOP &
VANILLA CREAM *

FREE RANGE CHICKEN BALLOTINE

RESTING ON CLONAKILTY BLACK PUDDING & HARICOT BEANS

LOIN OF BACON

PRESENTED WITH BOXTY & CREAMED SAVOY CABBAGE

GRILLED GREY SOLE

DRIZZLED WITH AN ANCHOVY, CAPER & PARSLEY BUTTER

‘KETTLE’ RIB EYE STEAK

COOKED TO YOUR LIKING, FINISHED WITH A BURNT ONION & GRAIN
MUSTARD BUTTER **

CRISP PUFF PASTRY & RED ONION TART

GLAZED WITH GOATS CHEESE & BALSAMIC SYRUP

RIGATONI PASTA

TOSSED IN PESTO, SUN DRIED TOMATOES & BLACK OLIVES

*ADDITIONAL £5.00 SUPPLEMENT

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SERVED WITH BOTTLE OF DIRECTORS CHOICE WINE

CHEFS SELECTION OF HOME MADE DESSERTS

TEA & COFFEE

£39.95 PER COUPLE