



Friday, 24 February
2023

DINNER

2 Course Dinner
£27.00

STARTERS

HOMEMADE TOMATO SOUP (V)

BRICKWALL PRAWN COCKTAIL (GF)

(Royal Greenland prawns, served with crisp iceberg lettuce and topped with a Marie Rose sauce)

BLUE CHEESE TART (V)

(Served with garlic mushrooms)

SCALLOPS A LA CRÈME

(Pan fried in butter and served with a rich white wine and cream sauce flavoured with garlic, spices and herbs)

SMOKED SALMON WITH A DILL DRESSING (£5 Supplement)

CHILLED MELON (GF)

(With crème de cassis)

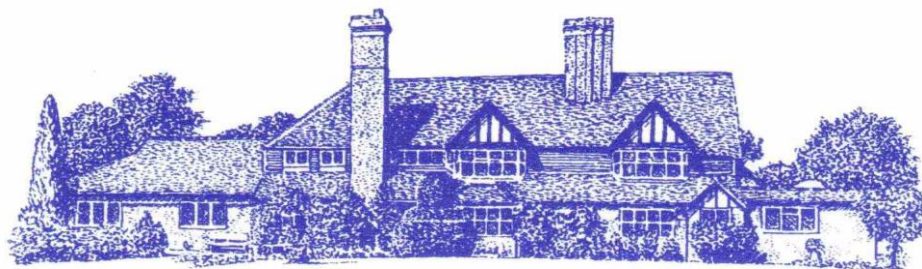
ARDENNES PÂTÉ (Can be GF)

(Served with hot toast and sweet onion chutney)

Followed By
Refreshing Locally Sourced Sorbet

(V) - Vegetarian Option, (GF) - Gluten Free Option

PLEASE NOTE – Gratuities have not been added and can be left at your discretion



DINNER

Friday, 24 February 2023

3 Course dinner
£33.50

MAINS

PAN FRIED SIRLOIN STEAK (GF) (£7.50 Supplement)

(Served with green peppercorns sauce)

OVEN BAKED SALMON BRETONNE

(With sautéed prawns, sliced mushrooms, garlic and creamy white wine sauce)

ROASTED LEG OF LAMB

(Roasted leg of lamb, finished with gravy and mint sauce)

SUGAR BAKED DUCKLING (GF)

(Finished with a cherry and orange sauce)

SUPREME OF CHICKEN FARMHOUSE STYLE

(Garnished with bacon, mushrooms and tomato)

CHARGRILL SEA BASS FILLET

(Served with a café de Paris sauce)

MOROCCAN NUT ROAST (V)

(Moroccan spiced tomato, onion, butternut squash and dried fruit)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU/CHOICE OF COFFEE FROM THE MENU

(V) - Vegetarian Option, (GF) - Gluten Free Option

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