



## TABLE D'HÔTE MENU

(Please note that this menu changes weekly)

### APPETISERS

Cream of Mushroom Soup with Thyme Cream  
Chicken and Asparagus Terrine with Pickled Vegetables  
Caesar Salad with Olives and Poached Hens Egg

### MAIN COURSES

Panache of Fish with Saffron Braised Fennel and Dill Mash  
Chicken with Black Pudding and Carrot Puree, Sage Potato  
Poached Pear, Pea and Stilton Risotto

### DESSERTS

Lemon Tart with Raspberry Sorbet  
Chocolate Pot with Mint Foam  
Warm Sticky Toffee Pudding with Vanilla Ice Cream

£18.50 Per Person or  
£28.00 Per Person - Including two glasses of selected wine

AFTER 7.30PM –

£26.00 Per Person or  
£35.00 Per Person - Including two glasses of selected wine

*Our Suppliers have assured us that none of our foods contains G.M. ingredients derived from Soya or Maize.*

*Should you wish to discuss this further, please ask your Server.*

*An optional 12.5% service charge will be added to parties of 8 people and over.*