

SET MENU

2 COURSE MEAL £15.70

3 COURSE MEAL £20.95

STARTERS

All @ £5.25

WINTER SOUP ✓

ROQUEFORT MUSHROOMS - baked garlic mushrooms stuffed with blue cheese ✓

BUTTERFLY KING PRAWNS - sweet chilli mayonnaise and salad

CHOUX DE CRAB - profiteroles with crab meat and citrus hollandaise

GRILLED CHICKEN SATAY - crunchy peanut butter sauce and pickled cucumber

PARSON'S PASTRY - smoked chicken, mushrooms, Provençal herbs with crème fraîche

SHREDDED DUCK PARCEL - in filo pastry with honey and ginger sauce

MAINS

All @ £10.45

SLOW COOKED SHOULDER OF LAMB - paprika potatoes,
baked spiced aubergine and green beans

PORK ESCALOPE - breaded and stuffed with mascarpone, mushroom sauce,
honey-roasted carrots, broccoli and mash potato

GRILLED CHICKEN BREAST - topped with mozzarella, mushroom sauce,
french fries and green beans

CONFIT LEG OF DUCK - new potatoes, honey-roasted carrots and pak choi

CRAB STUFFED FILLET OF PLAICE - baby spinach, new potatoes and Veronique sauce

100% ABERDEEN ANGUS BEEF CHEESE BURGER - in ciabatta, relish and mayonnaise,
with french fries or sweet potato fries and mixed leaf salad

HALLOUMI BURGER - in ciabatta, with crushed olives, tomato, cucumber,
coleslaw and sweet potato fries ✓

BAKED AUBERGINE - in tomato sauce topped with goats cheese,
served with salad and fried mixed vegetables ✓

DESSERTS

All @ £5.25

APPLE CAKE - custard and vanilla ice cream

PROFITEROLES - banana cream and chocolate sauce

VANILLA CHEESECAKE - whipped cream and passion fruit coulis

WHITE CHOCOLATE AND PISTACHIO PARFAIT - fresh orange and chocolate sauce