Starters & Puds Night

Fríday 26<sup>th</sup> November 2021

## Sample menu

## Starters.....

Tom Kha Gai Soup Home made Thai Chicken & coconut soup finished with soba noodles, basil & lime leaves

*Chorizo Scotch Egg* Home made Scotch egg with chorizo Served warm with a roast red pepper sauce & watercress

> Seafood Pancake Smoked haddock, Salmon, Cod & prawns wrapped in a light pancake & baked in a rich Cheese sauce & served with dressed leaves

Moroccan lamb Meatballs Home made lamb meatballs baked in a spicy tomato Sauce served with flat bread & a mint yoghurt & cucumber dip

Belly Pork & Scallops Slow cooked Belly pork served with pan fried baby Scallops served with a pea puree & crisp crackling

Home made Wild mushroom Risotto Finished with crisp Parma Ham, parmesan tuille & Pea shoots

Crispy duck & Mango Salad Crispy duck leg & fresh mango on a watercress, spinach & rocket Salad finished with pomegrante seeds & hoi sin dressing

## **Puds.....**

Warm Cherry Bakewell Tart served with home made Almond Ice cream, Cherry coulis, whipped cream & Almond tuille

Chocolate Fondant Warm Chocolate Fondant served with Vanilla Scented cream & Autumn Berry compote

> Assiette of Raspberry Home made Raspberry Crème Brulee, Raspberry sorbet & Raspberry meringue

Lemon & Ginger Cheese Cake Home made Fresh Lemon Cheese cake Served on a ginger biscuit base with Lemon sorbet & whipped cream

Mango & Passion fruit Parfait Home made mango parfait finished with a

frome made mango parfati finished with a fresh passion fruit glaze, poppy seed tuille & pink champagne jelly

Sticky Date Pudding Home made sticky date Pudding served warm with butterscotch sauce, whipped cream & brandy snap



£20.00 per person To ínclude a choíce of any four courses Plus coffee & mínts Got a sweet tooth then just have one starter then 3 puds! More of a savoury person – then 4 starters could be for you Enjoy!

Please book your table with Sharon or Mike 6.30pm for 7.00pm