

# Donnington Diners

Thursday 6th July, 7.30pm

@ The Fox , Peasemore

3 courses £32.50 per person,  
pre-order by 29th June

## Menu

### To Start

- Mushrooms in a Creamy Garlic Sauce on Toasted Ciabatta (V Can be GF)
- Classic Prawn Cocktail with Brown Bread & Butter (Can be GF)
- Crispy Fried Whitebait, Garlic Mayonnaise
- Deep Fried Brie with Boozy Berry Compote (V)
- Crispy Salt & Pepper Squid, Sweet Chilli Sauce

### Mains

- Slow Cooked Shank of Lamb, Red Wine & Rosemary Sauce, Red Onion Potato Cake, Minted Pea Puree, Fresh Market Vegetables (Can be GF)
- Fillet of Beef Wellington, Stilton & Port Sauce, Sauté New Potatoes
- Duo of Fish: Salmon & Seabass on a Spinach & Smoked Haddock Fishcake & Pea Puree (GF)
- Turkey & Leek Pie, Jug of Gravy, Homemade Shortcrust Pastry , Mashed Potato or Chunky Chips, & Fresh Market Vegetables
- Fillet of Cod in Batter, Chips, Mushy Peas, Tartare Sauce (Can be GF or V)

### Puddings

- Meringue Pavlova, Whipped Cream & Berry Compote (GF)
- Banoffee Pie, Vanilla Ice Cream (GF)
- Sticky Toffee Pudding with Toffee Ice Cream (GF)
- Poached Pears in Red Wine & Raspberry Syrup, Vanilla Ice Cream & Fresh Berries (GF can be VG)
- Cheddar & Stilton Cheese, Grapes & Biscuits
- Mini Dessert Selection: Meringue, Brulee, Banoffee (£3 supplement)