



## **Members Birthday Menu**

### **To Start**

#### **Homemade Soup of the Day**

*Served with Fresh Roll*

#### **Prawn Salad**

*Prawns, Cucumber, Red Onion and Cherry Tomatoes Mixed with Marie Rose Sauce,  
Accompanied with Wholemeal Bread*

#### **Crispy Brie Wedges**

*Served with Fresh Baby Leaf Salad and Homemade Red Onion Chutney*

#### **Farmhouse Pate**

*Served with Fresh Baby Leaf Salad, Toasted Bruschetta and Real Ale Chutney*

#### **Chicken Pakora**

*Marinated Chicken in a Spicy Batter with Fresh Baby Leaf Salad and Curried Mango Mayonnaise Dip*



### **To Feast**

#### **Slow Cooked Beef Medallion**

*Served on Creamy Mashed Potato with a Rich Red Wine and Mushroom Jus  
Accompanied with a Side Dish of Fresh Seasonal Vegetables*

#### **Oven Baked Prosciutto Wrapped Chicken Breast**

*Served a Tomato and Mascarpone Sauce, Accompanied with Crushed New Potatoes and a Side Dish of Fresh Seasonal Vegetables*

#### **Grilled Salmon Fillet**

*Served with Crushed New Potatoes,  
Accompanied with Hollandaise Sauce and a Side Dish of Fresh Seasonal Vegetables*

#### **Posh Haddock and Chips**

*Beer Battered Haddock Goujons, Thick Cut Chips, Minted Crushed Peas, Scraps, Slice of Bread and Butter and Homemade Tartare Sauce*

#### **Garlic, Mushroom and Thyme Risotto**

*Served with Toasted Garlic Ciabatta,  
Accompanied with a Fresh Rocket and Parmesan Salad*

***Must book with 48hrs notice  
May be asked to provide a pre order***