

Chefs Selected Menu 3

Starter Course

Smoked salmon & scallion tart with endive salad

French onion soup & smoked cheese croutons

Roast vegetable & goats cheese tart with balsamic dressing (v)

Main Course

Pan fried duck breast with red cabbage & Madeira jus

Grilled fillet of sea bass with creamed leeks & fennel

Breast of guinea fowl with bubble & squeak & port jus
All served with specially selected vegetables & potatoes

Dessert Course

Chocolate fondant with vanilla ice cream

Tiramisu torte with vanilla anglaise

Apple tarte tatin with toffee ice cream

£34.95