

## *PARTY SUPPER MENU*

*Homemade Soup of the Day served with Crusty Bread*

*Cocktail of North Atlantic Prawns with Marie Rose Sauce and Seasonal Leaves*

*Platter of Melon and Fresh Pineapple with Sweet Berry Compote and Raspberry Sorbet*

*A Small Butter Crepe filled with Mushrooms and Spring Onion bound in a Garlic Cream.*

*~~ooOoo~~*

*Boeuf Bourguignon- Braised Chunks of Beef, Button Mushrooms and Shallots in a Red Wine Sauce*

*Baked Fillet of Salmon in a White Wine and Grape Cream*

*Pan Fried Breast of Chicken with a Brandy and Soft Peppercorn Cream*

*A Savoury Pancake filled with Stir Fried Seasonal Vegetables bound in a Rich Tomato Sauce, glazed with Mozzarella*

*Salad of Cheddar, Ham and Coleslaw with Seasonal Leaves and Salads*

*~~ooOoo~~*

*Strawberry and Black Pepper Cheesecake with Mascarpone Ice Cream*

*Homemade Sticky Toffee Pudding smothered with Warm Toffee Sauce*

*Chantilly filled Profiteroles drizzled with Chocolate Sauce*

*Trio of Vanilla, Strawberry and Puff Candy Ice Cream*

*Selection of Cheeses served with Oatcakes (50p supplement)*

*Supper... 2 courses including coffee £16.95*  
*3 courses including coffee £19.95*