

New Year Day 2022

Chicken Liver Pate with Red Onion Chutney and Oatcakes

Toasted Goats Cheese, Caramelised Onion Chutney, Balsamic Reduction (v)

Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip

Soup of the Day (V)

Cullen Skink - Smoked Haddock and Potato Chowder, Wholemeal Crusty Bloomer

Platter of Melon and Pineapple with Berry Compote and Raspberry Sorbet (V)

Chicken Caesar Salad, Gem Lettuce, Croutons, Caesar Dressing and Parmesan Shavings

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Smoked Haddock Mornay, Cheddar Cheese Glaze

Pan Fried Breast of Chicken served with a Pink Peppercorn Sauce

Beef Stroganoff, Steak Strips, Creamy Stroganoff Sauce with Basmati Rice

Fillet of Salmon Veronique, Sautéed Vegetables, Creamy Mash, White Wine and Grape Sauce

Homemade Steak and Ale Pie topped with a Light Puff Pastry

Vegetable Penne Arrabiata (V)

Cajun Breast of Chicken with Cajun Cream Sauce

Sirloin Steak Garni cooked to your liking served with or without Peppercorn Sauce (£7 Supplement)

Prawn Marie Rose Salad

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Mango & Passion Fruit Cheesecake with Vanilla Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream

Rhubarb and Berry Crumble, Homemade Custard

Platter of Melon and Pineapple with Berry Compote
and Strawberry Ice Cream

Lemon Posset served with Shortbread and Vanilla Ice Cream

Profiteroles with Chocolate Sauce and Vanilla Ice Cream

Cheese and Biscuits

2 Courses - £20.95

3 Courses - £24.95