

Sample Anniversary Dinner Menu

STARTERS

Chef's Own Homemade Spiced Apple & Parsnip Soup served with Crispy Croutons
Breaded Wedges of Brie, Deep fried & served with Side Salad & Red Onion Marmalade
Fan of Honeydew Melon served with a Fruit Coulis (V)

MAIN COURSES

Slow Roasted Leg of Welsh Lamb Napped with Raspberry & Mint Jus
Oven Baked Supreme of Chicken Coated in a Parmesan & Herb Crust
Served on a Wild Mushroom Cream Sauce
Grilled Fillet of Salmon served in Lemon & Herb Butter
Mushroom, Spinach, Stilton & Hazelnut Parcel
Served with Tarragon Cream Sauce (V)

All Main Courses served with Seasonal Vegetables & Potatoes

DESSERTS

Homemade Sticky Toffee Pudding served with Custard
Hot Chocolate Fudge Cake served with Vanilla Ice Cream
Strawberry Cheesecake served with Fresh Dairy Cream

FRESHLY BREWED COFFEE

Served with mints

Please note some products may contain traces of nut or fish bones.
If you have any allergies please speak to a member of staff. Thank you.

