

# ALA CARTE MENU OPTIONS

## **PROMOTIONAL DISCOUNT:**

THE COURSE PRICES ARE SET BASED ON OUR CUSTOMERS BEING ABLE TO HAVE A CHOICE OF X3 STARTERS, X3 MAINS, X3 DESSERTS.

WE ARE CURRENTLY OFFERING THE FOLLOWING DISCOUNTS OFF 'TOTAL FOOD COST'

- CHOOSE ONLY X1 STARTER, X1 MAIN, X1 DESSERT AND RECEIVE A 7.5% DISCOUNT
- CHOOSE ONLY X2 STARTERS, X2 MAINS, X2 DESSERTS AND RECEIVE A 5% DISCOUNT

## STARTERS

### **CREAM OF VEGETABLE SOUP**

A RICH SOUP OF X5 VEGETABLES SERVED WITH A TOASTED ROLL

### **CREAM OF SWEET POTATO SOUP**

A CREAM SOUP WITH TOASTED CROUTONS SERVED WITH A TOASTED ROLL

### **HOMEMADE TOMATO AND HERB SOUP**

MADE WITH FRESH TOMATOES & WHITE WINE SERVED WITH A TOASTED ROLL

### **GOATS CHEESE & SPINACH TART**

FILLED WITH CARAMELIZED RED ONION CHUTNEY, TOMATO SERVED ON A BLUSHED SALAD WITH A CHEFS DRESSING

### **WOODLAND MUSHROOMS**

COOKED IN A CREAM, WHISKEY, ONION AND GARLIC HERB SAUCE SERVED WITH A TOASTED ROLL

### **TRIO OF MELONS**

SERVED RINGLETTE STYLE WITH A FRUITS OF THE FOREST COMPOTE AND A DUSTED STRAWBERRY

### **HAGGIS BON BONS**

WITH A RICH WHISKEY CREAM SAUCE

### **CHICKEN LIVER PATE**

SERVED WITH MELBA TOAST AND ACCOMPANIED BY A GOURMET CUMBERLAND SAUCE AND CRISPY SALAD

### **ST JAMES SMOKED SALMON**

SERVED WITH A CRISP TOSSED SALAD, HORSERADISH SAUCE AND LADY FINGERS

## MAINS

### **SMOKED SALMON ROULADE**

WITH SALMON MOUSE AND ZEST, ACCOMPANIED BY BOILED POTATOES AND PARSLEY

### **FILLET OF SEA BASS**

PAN-SEARED & PRESENTED ON A BED OF CRUSHED POTATOES WITH SPINACH, BUTTER & PRAWN

### **WHOLE RAINBOW TROUT**

PAN-COOKED IN A SIMPLE HERB & LEMON BUTTER WITH A PRAWN AND CAPER GARNISH

### **ROASTED SILVERSIDE OF BEEF**

YORKSHIRE PUDDING SERVED IN RICH PAN GRAVY WITH A DUO OF POTATOES & VEGETABLES

### **ROASTED LOIN OF STUFFED PORK**

FILLED WITH A VEGETABLE & SULTANA STUFFING, TWICE ROASTED, RICH PAN JUS AND A DUO OF POTATOES AND VEGETABLES

### **ROASTED TURKEY GARNI**

SERVED WITH HOMEMADE STUFFING, BACON SCROLLS, CRANBERRY SAUCE, RICH PAN JUS AND A DUO OF POTATOES & VEGETABLES

### **HONEY-ROASTED GREEN GAMMON**

SERVED WITH A SIMPLE PARSLEY, WHITE WINE, GRAIN MUSTARD CREAM SAUCE AND MEDLEY OF POTATOES & VEGETABLES

### **BEEF STEAK & ALE PIE**

COOKED THE TRADITIONAL WAY WITH A MEDLEY OF POTATOES & VEGETABLES

### **BARNESLEY CHOP**

DOUBLE LOIN LAMB CHOP SERVED WITH A WITH REDCURRANT AND RED WINE JUS AND CRISP POTATOES

### **FILLET OF CHICKEN STROGANOFF**

COOKED IN RICH MUSHROOM, GARLIC AND CREAM SAUCE WITH A HINT OF TOMATO. RISOTTO RICE GARNISH

### **FILLET OF CHICKEN ST. LUCIA'S**

PAN-COOKED, PREPARED ON A BED OF CRUSHED BABY POTATOES WITH LARDOONS OF BACON AND GARNISHED WITH A BLACK PEPPER, RED ONION AND COURGETTE COMPOTE

### **NEW BRUNSWICK MUSHROOM RAGOUT**

SERVED IN A THICK GRAVY HERB SAUCE WITH FLUFFY RICE

### **TRIO OF VEGETABLE LASAGNA**

COOKED IN A RICH TOMATO & GARLIC SAUCE TOPPED WITH A CHEESE CRUST, TOSSED SALAD GARNISH WITH GARLIC BREAD

### **ROASTED VEGETABLE CASEROLE**

WITH CREAMY GOATS CHEESE AND FRENCH ROLLS

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## TO FINISH

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### **BLACK FORREST GRATIN**

*PLATED WITH A DUO OF SWEET SAUCES & FRUIT COMPOTE*

### **MRS. MUFFINS BREAD & BUTTER PUDDING**

*A RUSTIC PUDDING SERVED WITH HOMEMADE CUSTARD & CREAM*

### **STICKY TOFFEE PUDDING 1863**

*A DATE AND VANILLA PUDDING, SERVED WARM WITH A RICH TOFFEE SAUCE*

### **APPLE & SLICE CRUMBLE**

*A TRADITIONAL RUSTIC PUDDING WITH CUSTARD*

### **BANNOFFE PIE**

*BISCUIT BASED PIE WITH BANANAS, CARAMEL & WHIPPED CREAM*

### **CHOUX PASTRY PROFITEROLES**

*FILLED WITH A DARK RUM CREAM & DRIZZLED WITH A RICH CHOCOLATE SAUCE*

### **SCOTCH OF SHERRY TRIFLE**

*A SPONGE & FRUIT BASED SWEET WITH TRIFLE TOPPER WITH WHIPPED CREAM*

### **BORDER TART**

*A RUSTIC FRUIT BASED TART WITH A LITTLE NUTMEG, SERVED WARM WITH A SCOOP OF VANILLA ICE CREAM*

### **VANILLA OR MANDARIN CHEESECAKE**

*SERVED WITH A DUO OF FRUIT SAUCE AND FRUIT COMPOTE*

### **CHOCOLATE MARQUISE**

*A CHOCOLATE SPONGE & CHOCOLATE MOUSSE, ENRICHED WITH BRANDY & VANILLA*

### **PEACH OR PEAR MELBA**

*ICE CREAM, FRUIT & SWEET SAUCE*

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## ADDITIONAL COURSES

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### **CANAPÉS - £3.95 PER PERSON**

*INDIVIDUALLY HANDMADE SAVORY CANAPÉS*

### **SORBET COURSE - £2.75 PER PERSON**

*STRAWBERRY AND PINK CHAMPAGNE, RASPBERRY, BLACKCURRANT, LEMON*

### **FISH COURSE - £8.95 PER PERSON**

- SCALLOPINE OF SOLWAY SALMON, COOKED AND PRESENTED IN A SIMPLE PARSLEY AND WHITE WINE SAUCE
- FILLET OF SEA BASS, PAN-BRAISED WITH BUTTER, FRESH BASIL AND CAPERS
- THAI SEAFOOD SALAD, A MEDLEY OF SHELLFISH INFUSED WITH FRESH CORIANDER, RED ONIONS AND SERVED WITH A CHILLI AND LEMON DRESSING
- FILLET OF COD MORNAY, LIGHTLY POACHED AND SET WITH A LIGHT CHEESE, CHIVE AND MUSTARD SAUCE
- PRAWNS PROVINCIAL, COOKED IN A RICH BRANDY AND TOMATO SAUCE WITH A CASTLE OF RICE

### **CHEESEBOARD- £4.95 PER PERSON**

*A SELECTION OF LOCAL CHESESSES SERVED AT THE TABLE WITH BISCUITS, GRAPES AND CHUTNEYS*

### **PETIT FOURS (WITH COFFEE) - £2.25 PER PERSON**

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## DRINKS PACKAGE

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### **£13.95 PER PERSON**

#### **ON ARRIVAL**

1 GLASS OF BUCKS FIZZ

OR

1 GLASS OF PIMMS AND LEMONADE (£1 EXTRA)

OR

1 GLASS OF SPARKLING WINE (£1 EXTRA)

#### **WITH THE MEAL**

2 SERVINGS OF HOUSE RED/WHITE OR ROSE WINE

*A COMPREHENSIVE LIST OF SPECIALTY WINES IS ALSO AVAILABLE FOR UPGRADE IF REQUIRED*

*DRINKS ARRANGEMENTS FOR GUESTS UNDER 18YRS BY REQUEST*