

SIMPLY CLASSIC  
MENU





STARTERS

- Homemade soup**  
With freshly baked bread.
- Chicken liver pate**  
With homemade chutney, picked leaves and toast.
- Prawns**  
With salad leaves, Marie Rose sauce, buttered brown bread and fresh lemon.
- Bacon and Wensleydale tartlet**  
With picked leaves and a balsamic reduction.
- Fan of honeydew melon**  
With kiwi, strawberry and passion fruit coulis.

MAIN COURSES

- All served with garlic and herb roasted potatoes and panache of vegetables.*
- Roasted topside of local beef**  
With crisp Yorkshire pudding, red wine sauce and horseradish sauce
  - Chicken breast in bacon**  
With stuffing, roasted onions, mushrooms and traditional gravy.
  - Roast pork loin**  
With crackling, pork gravy and apple sauce.
  - Breast of turkey**  
With homemade stuffing, sausage wrapped in bacon and traditional gravy.
  - Salmon fillet**  
With herb crust and lemon and chive cream sauce.
  - (v) Tian of charred Mediterranean vegetables**  
With goat's cheese beignets and tomato and basil sauce.

DESSERTS

- Traditional cheesecake**  
With berries and fruit coulis.
- Profiteroles**  
With warm chocolate sauce.
- Fresh fruit salad**  
With vanilla ice cream.
- Chocolate torte**  
With whipped vanilla cream.
- Treacle sponge**  
With custard.

COFFEE

Freshly brewed coffee and after dinner mints.



