

Starters

Chefs Homemade Soup of the day	£4.95
Medley of Button Mushrooms and Prawns in a mild Curry sauce, topped with a homemade Red Onion and Mango Chutney served with a crispy Puppadam	£7.95
Buttered Tagliatelle in a rich Provencale sauce, glazed with Parmigiano Cheese	£6.95
Parisienne of Melon and Kiwi flavoured with Cointreau and garnished with fresh Orange segments	£6.95
Savoury Éclair (Choux Pastry) filled with Smoked Trout in a light Chive and Horseradish Cream	£7.95
Chefs Homemade coarse Pork and Garlic Country Pate served with a Blackcurrant Coulis and Toast	£6.95

**Main Courses**

Grilled tender Fillet of Beef topped with Brown Sugar and Wholegrain Mustard Glaze £19.95

Local Pork Tenderloin fillet flamed in Brandy finished with a Pink Peppercorn Cream sauce £17.95

Pan fried Escalope of Chicken Breast stuffed with Julienne of Vegetables coated with a cream Paprika sauce topped with crispy coated fried Leeks £17.95

Sauté of Lambs Kidneys and flat Mushrooms in a rich Guinness sauce served in a golden Puff Pastry Shell £17.95

Strip of Duck Breast with a Honey, Lime and Soy sauce set on a bed of Rice with Redcurrants £18.95

Deep fried Gougons of Plaice coated in fresh Herb Breadcrumbs served with a Tomato Provencale sauce £16.95

Whole Local trout with a Cucumber, Prawn and Tarragon Butter sauce £16.95