



# Friday Night Menu

THREE  
COURSES

£33

TWO COURSES

£27

FROM

5:30 PM

## STARTERS

### *Cream of Vegetable Soup*

Served with a warm crusty roll

### *Smooth Liver Pate*

Served with Cumberland sauce and a warm crusty roll

### *Sauteed Black Pudding and Haggis*

In a cracked black pepper and brandy cream sauce

### *Tempura Battered Chicken*

Served with a sweet & sour sauce

### *Sautéed Garlic Mushrooms*

Cooked in a smoked bacon and herb cream sauce

### *Prawn Cocktail*

Dressed with marie rose sauce and served with brown bread

### *Crispy Breaded Brie*

With port, orange and redcurrant sauce

### *King Prawn Gambas*

Cooked with chorizo sausage in a garlic olive oil. Served with dipping bread

## MAINS

### *Lamb Casserole with Dumplings*

Slow roasted in a rich redcurrant and mint gravy topped with suet dumplings

### *Pan Seared Salmon Fillet*

Topped with sun blush tomatoes and basil

### *12oz Gammon Steak*

Served with pan fried mushrooms, tomatoes, fried egg and pineapple

### *Sauteed Pork fillet*

Cooked in a apricot, ginger and spring onion sauce

### *Roast Duckling (£4.00 supplement charge)*

Half a roast duckling served with cranberry and apricot stuffing and roast gravy

### *Beef or Vegetable Lasagne*

Served with salad, garlic bread and chips

### *Fillet of Chicken*

Tender fillet cooked in a cheddar and leek cream sauce

### *100z Sirloin Steak (£6.00 supplement charge)*

Cooked to your liking, served with sauteed onions, mushrooms, tomatoes & peppercorn sauce

### *Classic Game Pie*

Slow cooked in real ale, smoked bacon and thyme, topped with a puff pastry lid

## SWEETS

### *Sticky Toffee Pudding*

Famous local dish served with ice cream

### *Zesty Lime Posset*

Served with a shortbread biscuit

### *Raspberry Fool*

Raspberry puree folded through lightly whipped cream, garnished with roasted almond flakes

### *Strawberry and Rhubarb Crème Brulee*

Served with shortbread biscuits

### *Vanilla Cheesecake*

Served with buttercotch sauce and cinder toffee

### *Lemon Meringue ice cream*

Served with a lemon sauce and a traditional french vanilla biscuit