

Main Course- Meats

2011 prices

Roast Sirloin of Scottish Beef with
Yorkshire Pudding & Red Wine Jus £19.95

Roast Loin of Pork with Apple
Sauce & Cider Reduction £17.50

Breast of Gressingham Duck with
Fondant Potato, Savoy Cabbage &
Black Cherries £19.95

Pan Fried Breast of Chicken with
Rosti Potatoes, Wild Mushrooms &
Fine Beans £17.95

Honey Glazed Belly of Pork with
Bubble & Squeak, Root Vegetables &
Maderia £15.95

Roast Rump of Lamb with Gratin Potato,
Seasonal Vegetables & Thyme Jus £20.50

Braised Shank of Lamb with Mash,
Wilted Greens & Redcurrant Sauce £18.50

Fillet of Pork, Colcannon Potatoes
Served with Smoked Bacon & Mushroom
Cream £18.50

Main Course - Fish

2011 prices

Supreme of Salmon with Champagne
& Herb Cream, Fondant Potato & Wilted Spinach £17.75

Fillet of Seabass with Braised Fennel,
New Potatoes & Lemon Butter £22.50

Grilled Fillet of Cod with Pea & Leek Risotto,
Baby Onions & Chardonnay Reduction £18.95

Fillet of Gilthead Bream with Braised Potatoes,
Baby Gem Lettuce, Citrus Cream & Shaved Fennel £21.50

Main Course- Vegetarian

Roasted Vegetable & Spinach Pithivier
With White Wine Cream £12.95

Penne Pasta with Oyster Mushrooms,
Tarragon & Asparagus £12.95

Beetroot & Whipped Brie Risotto with
Truffle Oil £12.95

Vine Tomato & Mozzarella Tart with Olives
& Basil Oil £12.95

Linguine with Cashel Blue Cheese,
Walnuts & Sunblushed Tomato £12.95

Wild Mushroom & Feta Wellington with Apple
& Garlic Cream £12.95