

FINE DINING EVENING
FRIDAY 16TH APRIL 2010

STARTERS

Home-made broccoli and ricotta soup served with coberg bread

£3.50

Home-made Pollock fish cakes infused with lemon and lime
served on a mixed leaf salad with house dressing

£4.50

Trio of lamb koftas served with a mint yoghurt dip and
a cucumber mint and chilli salad

£4.50

MAIN COURSE

Slow roasted loin of pork topped with smoked applewood and leek gratin
served with apple and potato dauphinoise pan fried baby leeks
and chantenay carrots with a cider jus

£13.95

Japanese bread crumb king prawns served on an oriental vegetable and ribbon
noodle stir fry with coriander and sweet chilli dip

£14.95

Braised lamb shank served with minted crushed new potatoes and
roasted root vegetables with red wine reduction

£14.95

Pan fried Jamaican Jerk chicken with rice and peas and fried plantain

£12.95

Pan fried sirloin steak with pesto, stuffed tomato, frits, peppercorn sauce and
roasted cashew nuts with fine whole beans

£15.95

DESSERTS

Lime and vanilla pannacotta with mint coulis

£3.50

Mango and Raspberry crumble served with vanilla ice cream

£3.50

Wensleydale with cranberries, Mexicana, stilton and mature cheddar with
biscuits, chutney and celery

£4.50