

## February 2012

### Dinner Menu

Twenty Nine Pounds

Confit Pheasant And Smoked Goose Salad  
With Strawberry And Pink Peppercorn Salad

Spinach And Poached Free Range Egg Salad With Bacon Scratchings,  
Croutons And A Balsamic And Olive Oil Dressing

Seared Sea Scallop With Black Pudding Chips –  
Broad Beans And Watercress Salad

Warm Goats Cheese And Fennel Tart –  
Red Onion Chutney With Buttered Asparagus

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Bloody Mary

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“Fish Pie” – Scallops, King Prawns, Salmon And Haddock With Boiled Egg,  
Peas In A Cream White Wine Sauce Baked Under Pureed Potatoes

Grilled Rump – Roasted Vine Tomato – Field Mushroom  
And Hand Cut Chips With A Horseradish Cream

Strips Of Chicken Fillet With King Prawns, Chilli and Fresh Lime –  
Grilled Tortilla And Saffron Rice

Tenderloin Of Pork – Sage Butter –  
Parma Ham On A Tomato And Basil Pasta

(v) Grilled Asparagus – New Potato And Asparagus Salad

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A Selection Of Sweets

Followed By Freshly Brewed Coffee

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**On Sunday –Monday & Tuesday Evenings Special Offer For Two Persons  
Forty Five Pounds Inclusive Of A Bottle Of Red Or White House Wine**

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