

# Example Evening Menu

## Getting Started

Smoked duck with orange & fennel salad (GF)

∞

Galette of smoked salmon & prawns with cucumber (GF)

∞

Radford's black pudding with apple & peppercorn sauce

∞

Artichoke, asparagus & tomato tart (V)

∞

Chicken liver pate with brandy and melba toast

∞

Moules Mariniere

## The Main Event (all served with a selection of house vegetables)

Fillet of beef Wellington served on a port jus

∞

Sea bass fillet, sorrel leaves, fondant potatoes with vermouth cream (GF)

∞

Breast of chicken stuffed with Wensleydale cheese, wrapped in bacon (GF)

∞

Loin of Hake with potato cake white wine cream, smoked with paprika (GF)

∞

Vegetable timbale, peppers, aubergine, courgettes & shallots with haloumi (V/GF)

∞

Duck breast served with spring greens & gooseberry sauce (GF)

∞

Sticky Tempeh Stir-fry with red onion, garlic, lemon grass, ginger & red chilli (V/VG)

∞

Flat iron steak on a mushroom and peppercorn sauce, hand cut chips

∞

Salmon wrapped in filo, white wine and cream

∞

**And Finally** a selection of desserts to finish

V = vegetarian, VG = vegan, GF = gluten free, GF\* = rice gluten/flour

*Food intolerances and allergies - please speak to a member of our team about the ingredients in our dishes.*