

Fine Dine-In

Autumn/Winter Menu

£25/£35 per head for delivery

£35/£45 per head for the complete service

Starters

Seasonal Soup eg Leek & Potato; Spiced Butternut Squash

Thai Crabcakes with Honey Chilli Dressing

Chicken Liver Parfait with Cumberland Sauce

Individual Wensleydale Blue Cheese & Pear Tart

Apple Cider Salad with Melted Camembert

Parsnip Timbales

Bloody Mary Jellies with Crème Fraiche

Mains

Served with
Seasonal
Vegetables or
Salad
accompaniment

Rich beef Casserole

Coq Au Vin

Breast Guinea Fowl stuffed with Chicken & Prune Force meat

Salmon in Pastry with Currants and Ginger

Braised Lamb Shanks / "BBQ" Leg of Lamb

Pheasant, when in season

Cheese and Apple Strudel with Pickled Pears

Chicken Breast with Calvados and Pears

Pork Stroganoff

Pork Fillet in Orange and Ginger Wine Sauce

Pork Fillet Strudel with Apple Brandy Sauce

Beef Wellington (£5/head supplement)

Vegetarian Option Available

Desserts

Drambuie Cream with Raspberry & Orange Compote

Individual Sticky Ginger Pudding with Ginger Wine & Brandy Sauce

Seville Orange Roulade **or** Chocolate Roulade

Caramel Oranges with Brandy Snaps

Meringue Nests with Chestnut Puree & Cream

Whisky Syllabub with Shortbread

Pears poached in Cinammon, with Salted Caramel Sauce

Choc Bombe (not ice cream)

Choc Pots with Ginger

Individual Maramlade Pudding with Drambuie Custard

