

Dinner Set Menu

Starters

HOMEMADE SOUP OF THE DAY

WILD RABBIT & BACON TERRINE, REDCURRANT SHALLOT RELISH,
BABY GHERKIN MIXED LEAF

CRAYFISH & FENNEL SALAD, TOMATO & STAR ANISE INFUSED COULIS

PEAR AND THREE CHEESE TARTLET, ACCOMPANIED BY A WALDORF SALAD

Main Course

LOIN OF COD SERVED WITH BUTTERNUT SQUASH & SPINACH RISOTTO,
RED WINE SYRUP

PORTOFINO LINGUINI, CHICKEN, MUSHROOMS & OLIVES
COATED IN A RICH RED WINE CREAM SAUCE

FILLET OF BEEF BOURGUIGNON, GLAZED CARROTS, BABY ONIONS
& BACON LARDONS

MIXED PEPPER & SPINACH CANNELLONI, BAKED IN TOMATO & BASIL SAUCE,
GLAZED WITH PARMESAN & MANX CHEDDAR

Desserts

WHITE & DARK CHOCOLATE TERRINE WITH CHANTILLY CREAM

LEMON CRÈME BRULEE & HOMEMADE SHORTBREAD BISCUITS

APPLE TART TATIN & CARAMEL SAUCE

TWO COURSES £22.00

THREE COURSES £27.00

Main Courses served with vegetables and potatoes