

# November Menu

## 3 Course

### Starters

Fresh Homemade Soup with crisp bread

Tomato and Mozzarella Salad with balsamic dressing and basil oil

Flavoured Chicken wings served with dips

### Mains

Braised Daube of Beef served with mash, seasonal vegetables and rich sauce

Breaded Plaice served with chips homemade tartar sauce and lemon

Pan seared Chicken Breast served with mash and seasonal vegetables & fresh tomato sauce

### Vegetarian

Butternut Squash & sage risotto with parmesan crisp

### Desserts

Brandy Snap Basket with fresh cream, seasonal berries & fruit coulis

Chef Special (please enquire)

Mixed Ice-cream (3 scoops)

Cheese Board with Tomato Chutney (£2.50 supplement)