

# January Menu

## 3 Course

### Starters

Fresh Homemade Soup with crisp bread

Goat's Cheese, Pear and walnut salad

Ham Hock & Pea Terrine with Chutney & melba toast

### Mains

Braised Daube of Beef served with crushed new potatoes, seasonal vegetables and rich sauce

Breaded Plaice served with chips, homemade tartar sauce and lemon

Pan seared Chicken Breast served with crushed new potatoes and seasonal vegetables & mushroom sauce

### Vegetarian

Roast Leek, Cheese & Clotted Cream pastry crown, duchess potato & seasonal vegetables

### 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)

### Allergen Advice

If you require any allergen advice on the menu, then please feel free to ask a member of staff.