

Bistro Evening Menu

Friday 10th May 2024

Starters

Classic Prawn Cocktail GF

Breaded Brie with Redcurrant Jelly 

Chicken Liver Parfait GF

Chicken Satay GF (contains peanuts)

Main Course

Pork Chop in a Creamy Cider, Mustard & Mushroom Sauce

Served with parmentier potatoes and seasonal vegetables **GF**

Duck Breast in a Plum Sauce GF

Served with stir fry vegetables and rice

Baked Salmon Fillet and Asparagus GF

Served with a lemon, garlic and butter sauce, parmentier potatoes and seasonal vegetables

Parmigiana Di Melanaze (Aubergine Parmigiani) 

Traditional Italian favourite, layers of aubergine, tomato sauce, basil and Italian cheeses, baked and served with spaghetti, salad and garlic bread.

GF (Without the pasta and garlic bread)

Desserts

Pear and Frangipane Tart

Served warm with custard, ice cream or cream

Lemon Posset GF

Served with a shortbread biscuit

Warm Chocolate Pecan Pie

Served warm with ice cream or cream

Seasonal Fruit Crumble

Served warm with custard, ice cream or cream

GF = Gluten Free

Two Courses **£28/Three Courses £36**