

Bistro Evening Menu

Friday 26th July 2024

Starters

Beetroot & Feta Tart 

Breaded Brie with Redcurrant Jelly 

Poached Pear, Blue Cheese and Candied Walnut Salad **GF** 

Tomato & Basil Soup **GF** 

Main Course

Beef Bourguignon **GF**

French classic, tender beef cooked in red wine, served with potatoes and seasonal vegetables

Chicken Parmigiana

Chicken breast coated in parmesan breadcrumbs, topped with a tomato sauce & melted mozzarella cheese, served with potatoes and seasonal vegetables

Sea Bass Fillets with Tomato, Chorizo and Bean Stew **GF**

Pan Fried fillets of Sea Bass served on a Tomato, Chorizo and White Bean Stew, served with potatoes and seasonal vegetables

Vegetable Korma with Rice and Naan Bread 

Seasonal vegetables in a delicious mild creamy korma sauce, served with basmati rice and naan bread

Desserts

Lemon Meringue Pie

Bailey's Bread & Butter Pudding

Served warm with custard, ice cream or cream

Chocolate Pecan Pie

Served warm with ice cream or cream

Traditional Cheese Board **GF**

GF = Gluten Free

Two Courses **£28**/Three Courses **£36**