



Table D'hôte Menu

STARTERS

Chef's Soup of the Day, Served with Freshly Baked Bread Roll

Traditional Prawn Cocktail, Served with Brown Bread Fingers and Marie Rose Sauce

Trio of Melon, Served with Fruits of the Forest Berries (v)

Glazed Durham Belly Pork Ribs, Served with a Sticky BBQ Sauce

MAIN COURSES

Roast Rump of Beef, Served with Chef's Market Vegetables, Dauphinoise Potato, Yorkshire Pudding and Pan Jus

Roasted Chicken Breast, Served with Chef's Market Vegetables, Dauphinoise Potato and Mushroom & Bacon Pan Jus

10oz Rump Steak Cooked to your liking, Served with Traditional Steak Garnish, Twice Cooked Chips and either Peppercorn or Diane Sauce

Oven Roasted North Sea Salmon on a Bed of Green Beans, Served with Dauphinoise Potato and White Cream Sauce

Ratatouille Oven Roasted Stuffed Pepper with a Rich Tomato & Basil Sauce (v)

DESSERTS

Sticky Toffee Pudding, Served with Brandy Butterscotch Sauce and Vanilla Pod Ice Cream

Classic Eton Mess, Served with Meringue, Summer Berries and Strawberry Syrup

Classic Vanilla Cheesecake, Served with Fruits of the Forest Berries and Pouring Cream

Warm Bramley Apple Pie, Served with Egg Custard

Tea & Coffee with Chocolate Mints

Two Course £16.95 Three Course £22.95
(Pre-orders to be provided two weeks prior)