

MH

Menu

Starters

Farmhouse pate with mushrooms, served with caramelised onion marmalade

Individual smoked salmon and goat cheese tartlet

Roasted sweet pepper soup topped with Wensleydale cheese

Main course

Pan fried loin of lamb served with a red wine jus and mint sauce

Supreme of chicken in a red wine chasseur sauce

Strips of duck wrapped in prosciutto ham with a spicy plum glaze

Pan fried fillets of sea bass with a dry vermouth and gooseberry puree

Served with roasted potatoes and seasonal vegetables

Desserts

Summer fruit crumble

Bread and butter pudding

Raspberry mousse with a dark chocolate drizzle and frozen raspberries

Served with fresh cream or ice cream

Tea or coffee

£42.50 per head