

## *Starters*

**Pan fried king prawns with a shallot & ginger dressing**

**Chilli & lime tempura chicken goujons**

**Flat mushroom with roasted onions & cream cheese with a pine nut  
crust**

**Schezwan broth with game dumplings**

## *Mains*

**Chargrilled Rib Eye steak with sautéed mushrooms in red wine, balsamic  
vinegar & homemade onion rings**

**Oven baked lemon sole with homemade fishcake & prawn sauce**

**Slow roasted shoulder of lamb with wilted spinach, redcurrant & lime  
sauce**

**Winter vegetables with a rosemary & parmesan crumble**

**Tempura five spiced hake with stir fried vegetables in spring onion &  
ginger sauce**

## *Dessert*

**Chocolate walnut & honey tart**

**Sticky toffee sponge**

**Cranberry parfait with white chocolate sauce**

**2 Courses: £16.00**

**3 Courses: £18.00**