



### **Starters**

Ham Hock & Vegetable Terrine  
Homemade Piccalilli & Melba Toast

Prawn Cocktail  
Baby Gem & Marie Rose Sauce

Goats Cheese Salad  
Primrose Leaves, Apple, Tomato & Pecan Nuts

### **Mains**

Beer Battered Cod Fillet  
Crushed Peas, Homemade Tartare Sauce, Triple Cooked Chips

Glaisfer Farm Confit Lamb Shoulder  
Mash potatoes, Seasonal Greens & Red Wine Sauce

Mediterranean Chargrilled Veg  
Polenta & Grilled Goat's Cheese

### **Desserts**

Profiteroles  
Filled With Chantilly Cream, Rich Chocolate Sauce

Sugar Glazed Vanilla Crème Brulee  
Fruits of the Forest Compote & Shortbread Biscuits

Trio of Ice Cream  
Vanilla, Strawberry, Chocolate

**2 Courses - £15.00, 3 Courses - £17.95**