

## NOVEMBER BISTRO NIGHT SATURDAY 16TH

7.00pm or 7.30pm £37.50pp (£10pp deposit)

## **Starter**

Prawn, smoked salmon and tiger prawn fritter cocktail, avocado, marie rose sauce, buttered brad malt bloomer

Corned beef hash, fried hen's egg, brown sauce, pea puree, pea shoots
Smoked haddock and leek chowder, cheese toastie, crispy onions
Pan fried woodland mushrooms on toast, tarragon cream sauce, rosemary focaccia,
rocket, parmesan and truffle oil

## **Main Course**

Braised shank of lamb, roast root vegetables, caramelised onion mash, rosemary gravy

Breast of duck, duck leg "shepherd's pie" sweet potato, wilted greens, roast fennel, plum gravy

Baked crab and prawn thermidor, herb crumbs, French fries, rocket and sun blushed tomato salad, charred lemon, garlic aioli

Roast red pepper, tomato, and mozzarella gnocchi "al forno", rocket, parmesan crisp, balsamic dressing, garlic sourdough

## Dessert

Duo of apple and blackberry brioche butter pudding, creamy custard, ginger parkin pudding, salted caramel sauce, Riley's gelato

Chocolate orange fudge brownie, warm chocolate sauce, toffee ripple cream, Biscoff crumb

White chocolate and cherry mess, fresh cream, homemade meringue, almond praline, house granola

Glazed vanilla rice pudding, homemade raspberry and vanilla compote