



Friday, 24 February
2023

2 Course Dinner
£28.50

Dinner

STARTERS

HOMEMADE TOMATO SOUP (V)

BRICKWALL PRAWN COCKTAIL (GF)

(Royal Greenland prawns, served with crisp iceberg lettuce and topped with a Marie Rose sauce)

BLUE CHEESE TART (V)

(Served with garlic mushrooms)

CAPRESE SALAD (V)

(Freshly sliced mozzarella, tomatoes and basil)

SMOKED SALMON WITH A DILL DRESSING (£5 Supplement)

CHILLED MELON (GF)

(With crème de cassis)

ARDENNES PÂTÉ (Can be GF)

(Served with hot toast and sweet onion chutney)

FOLLOWED BY

A Refreshing Locally Sourced Sorbet

(V) - Vegetarian Option, (GF) - Gluten Free Option

PLEASE NOTE – Gratuities have not been added and can be left at your discretion



Dinner

Friday, 24 February 2023

3 Course Dinner
£36.50

MAINS

PAN FRIED SIRLOIN STEAK (GF) (£7.50 Supplement)

(Served with green peppercorns sauce)

OVEN BAKED SALMON BRETONNE

(With sautéed prawns, sliced mushrooms, garlic and creamy white wine sauce)

ROASTED LEG OF LAMB

(Roasted leg of lamb, finished with gravy and mint sauce)

SUGAR BAKED DUCKLING (GF)

(Finished with a cherry and orange sauce)

SUPREME OF CHICKEN FARMHOUSE STYLE

(Garnished with bacon, mushrooms and tomato)

CHARGRILL SEA BASS FILLET

(Served with a café de Paris sauce)

VEGETABLE LASAGNE (V)

(Sheets of pasta layered with fresh vegetables and a creamy white sauce topped with cheese)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU/CHOICE OF COFFEE FROM THE MENU

(V) - Vegetarian Option, (GF) - Gluten Free Option

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