

£30 Set Menu

August/September 2008

Starters

Soup (v)

Roasted Pepper & Vine Tomato 'Cappuccino' with Basil Foam,
Olive Tapenade & Parmesan Cheese Straw

Tuna

Sesame Crusted Carpaccio of Yellow Fin Tuna with Rocket & Aged Parmesan Salad,
and Balsamic Reduction

Salad (v)

Cropwell Bishop Stilton, Pickled Apple, Celery & Walnut Salad with
Champagne Vinaigrette

Duck

Home Tea Smoked Gressingham Duck Breast, Mouli, Spring Onion, Diakon and
Sekora Cress Salad with a Honey & Chilli Dressing

Fishcakes

Curried Smoked Haddock & Salmon Fishcakes with Pea Puree, Cress and
a Quails Egg

Main Courses

Chicken

Breast of Chicken Wrapped in Pancetta with Wild Mushroom & Rocket Risotto
and Truffle Oil

Sea Trout

Pan Fried Wild English Sea Trout Fillet with Watercress, Rocket, Asparagus,
Sautéed New Potatoes and Caper & Lemon Hollandaise

Duck

Gressingham Duck Breast **(served pink)** with Puy Lentils, Pancetta, a Confit Potato
& Green Beans

Beef

Grilled Cannon of Sirloin with Grain Mustard Dauphinoise Potato, Fine Beans
and a Port, Wild Mushroom & Oxtail Jus **(served pink)**

Curry (v)

Thai Red Butternut Squash Curry with Sticky Rice & Oriental Greens

Afters

Warm Raspberry & Almond Crumble Tart with Home Made Amaretto Ice Cream

Sun Burnt Lemon Tart with Rosemary Sorbet

Warm Rich Chocolate Fondant with Orange Peel Ice Cream

Coffee & Mints