



# 3 course special promotion

3 courses **£17.95** (2 courses **£14.95**)

## Starters

- Chorizo and red pepper tartlet with dressed rocket leaves, red onion confit and a balsamic glaze
- Tian of grilled goats cheese with beetroot, sun blushed tomatoes and dressed leaves
- Seared tiger prawns in a garlic butter with blackened lime and sweet chilli dressing

## Mains

- Chargrilled pork loin steak with a wholegrain mustard mash, slow braised red cabbage, caramelised baby apples and a cider jus
  - Slow cooked beef and ale pie with dauphinoise potatoes and buttered vegetables
  - Pan seared salmon on a wild mushroom risotto, with roasted root vegetables and a garlic cream sauce
  - Porcini mushroom ravioli in a tomato and herb sauce, wilted spinach and olive and rosemary herb bread
- \* Please see specials board for individual pricing

## Desserts

- Warm chocolate brownie topped with vanilla ice cream and chocolate panatella
- Rich orange panna cotta in a chocolate ramekin served with a lemon shortbread and fruit compote
- Baked vanilla cheesecake with a rich chocolate sauce

January

