

### **sandwiches**

chargrilled burger soft cheddar cheese	£ 8.50
tomato and sweet corn relish hand cut chips	
chicken chorizo and cheddar cheese on ciabatta	£ 7.50
grilled artichoke tomato courgette and olive on foccacia	£ 6.50
pastrami gherkin and mustard mayo on rye bread	£ 6.50
smoked trout spring onion and horseradish sandwich	£ 7.00

### **starters**

potato and parsley soup	£ 4.50
parma ham milano salami with onion chutney	£ 5.50
loch fyne scottish smoked salmon capers onions and lemon dressing	£ 6.50
pickled herring warm potato and spring onion salad	£ 5.50
tomato and pesto tartlet	£ 5.00

### **mains**

butternut squash spinach and gorgonzola cannelloni	
with tomato and herb sauce	£ 9.50
escalope of chicken coriander cous cous red pepper jus	£11.00
confit duck leg sweet potato champ and red wine reduction	£11.50
beer battered fish pea puree tartare sauce and hand cut chips	£10.00
sirloin steak with hand cut chips and béarnaise sauce	£13.00
roast salmon with tomato basil and rocket salad	£12.00
wild mushroom risotto parmesan and cep oil	£ 9.00

### **sides**

grilled peppers and green beans	£ 3.25
mange tout	£ 2.50
buttered new potatoes	£ 3.00
hand cut chips	£ 3.00
green salad	£ 3.00
zucchini fries	£ 3.00
sweet potato and spring onion mash	£ 3.00

evening menu served from 4pm

## **Christmas 2005 Canapé menus**

Please select the canapé menu that is most suitable for your function

### **Canapé menu I (£15.95/head)**

champagne & peach granita

chicken liver pate, foie gras & onion confit on croute

spiced crab meat, avocado, chilli & ginger

bresaola with rocket, parmesan & truffled honey

parma ham with blue cheese & caramelised fig

smoked salmon mousse paupiette

baked scallop wrapped in sweet cured bacon

spinach mousse tartlet with grain mustard

### **Canapé menu II (£12.95/head)**

wild mushroom ragout with parmesan

vegetable tempura

buttery onions & thyme tartlet

loch fyne smoked salmon, caesar dressing, and rocket

slow roast tomato confit & pesto tartlet

honey & mustard mini Cumberland sausages

baked new potato, bacon & cheddar cheese

cucumber cup, prawns in marry rose sauce & chives

mini cheese burger & tomato relish  
smoked trout, herb & horseradish croute

### **Christmas 2005 three course menu**

please select an item from each course

£28 per head

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freshly baked bread

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jerusalem artichoke soup, chilli & garlic crouton  
chicken liver pate with foie gras, red wine onion chutney & brioche  
loch fyne scottish smoked salmon, capers, onions & lemon

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roast pumpkin gnocchi, sage, parmesan & pumpkin seed oil  
fillets of sea bass, white wine, saffron stew peppers & basil Potato rosti  
lamb steak with wild mushrooms, pearl barley, Juniper braised potato  
fondant, Madeira sauce  
roast turkey with monge tout, chestnut rosemary & onion stuffing,  
chipolata, lyonnaise potatoes

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passion fruit tart, crème fraiche & mint

apricot & bramley apple crumble, vanilla custard

mince pie, brandy sauce