



LEAP YEAR DINNER

SATURDAY 27TH FEBRUARY 2016



DEEP FRIED BRIE

Crusted with an hazelnut crumb & served with cranberry sauce

KING PRAWNS

Cooked in a lightly spiced tomato sauce with smoked bacon on a garlic croute

PEARLS OF MELON

Steeped in a Valencia orange liqueur & crowned with a tangy orange sorbet

FILLET OF PORK

*Filled with a stuffing of pancetta, apples & rosemary, wrapped in puff pastry
& presented on a Madeira sauce*

BREAST OF CHICKEN

*With sun blush tomatoes, wilted spinach & mozzarella,
set on a white wine butter sauce*

ARCTIC CHAR

Poached with a sauce of lime, ginger & coriander

POTATO & HERB FRITTER

Partnered with Portobello mushrooms cooked in a creamy garlic sauce

HOMEMADE WHITE CHOCOLATE ICE CREAM

Enclosed with dark chocolate on a pool of raspberries

BAKED PANCAKES

With vanilla pastry cream & brandy-soaked cherries

TOFFEE & PECAN ROULADE

Drizzled with sticky toffee sauce & Chantilly cream

£17.95

