



1sther's May

2 Course £22, 3 Course £26

Roasted Red Pepper and Tomato Soup with Basil Oil (v) Brussels Pate with Toasted Ciabatta and Tomato Chutney Traditional Prawn Cocktail with Marie Rose Sauce and Granary Bloomer

Greek Salad with Feta, Black Olives, Cherry Tomato, Cucumber, Red Onion in An Oregano & Lemon Dressing (v)

Parma Ham, Asparagus, Rocket Salad with Shallot and Herb Dressing

Cajun Spiced Chicken Tenders with BBQ Sauce

Roast Topside of Beef, Yorkshire Pudding, Roast Potatoes and Seasonal Vegetables with A Red Wine Gravy

Pan Fried Pork Medallions, with Cider Sauce, Gratin Potatoes and Roasted Root Vegetables

Roasted Chicken Breast, Gratin Potato, Creamed Leeks and Thyme Jus

Pan Fried Seabass on Wilted Greens with Sauteed Potatoes and A Lemon and White Wine Sauce

Mushroom And Smoked Bacon Pasta in A Creamy White Wine and Garlic Sauce

Vegetable Wellington, New Potatoes and A Spinach, Rocket and Soft Herb Salad with Balsamic Dressing (v)

Baked Vanilla Cheesecake with Fruit Compote and Pouring Cream

Chocolate And Orange Tart with Fruit Compote and A Salted Caramel Sauce

Warm Apple Tarte Tatin with Vanilla Bean Ice Cream

Sticky Toffee Pudding and Custard