

Number

4

**Cafe Bar
&
Restaurant
01947 600 021**

JULY EVENING MENU

Served 6 pm – 9 pm

Tuesday to Saturday inclusive

Two Courses - £18.00 per person

Three Courses - £22.00 per person

- **Complimentary Olives**
- **Homemade Bread**
- **Mushroom and Yorkshire Blue Cheese Tart**
- **Baked Sardine Fillets with a Herb Stuffing and Dressed Leaves**
- **Chicken, Pork, Roast Pepper and Spinach Terrine with Homemade Chutney**
- **Off the Cuff Soup**
- **Chilled Melon, Fresh Fruit and Blackcurrant Sorbet**

- **Whole Plaice, White Anchovies, Capers and Prawns, Dressed Salad and Hand cut Chips**
- **Roast Pork Fillet, Red Wine and Thyme Jus, Potato and Onion Rosti, Caramelised Apple, Wild Mushrooms and Minted Green Beans**
- **Baked Salmon, Tarragon Cream Sauce, Dauphinoise Potatoes and Braised Fennel**
- **Breaded Breast of Chicken, Tomato and Coriander Salsa, Sauté Potatoes and Roasted Vegetables**
- **Fricassee of Wild Mushrooms, Prunes, Walnuts and Thyme with Vegetable Risotto**

- **Orange Crème Caramel with Cream**
- **Vanilla Cheesecake, Fresh Berries and Sour Cherry Coulis**
- **Chocolate Mousse, Shortbread Biscuit, Crème Fraiche and Raspberries**
- **Banana and Ginger Ice Cream in a Tuille Basket**
- **Fresh Fruit Salad, Mascapone, Honey and Toasted Almonds**

- **Coffee and Mint £1.50 extra**

Chef's Specials Board also available