

MAY BISTRO NIGHT

Friday 16th May

7.00pm/7.30pm

£37.50pp (£10pp deposit at time of booking)

Starter

Yorkshire fishcake, pea puree, tartare dressing, pea shoots Chicken liver parfait, red onion chutney, brioche, rocket and crispy onions Pulled beef spring roll, black bean sauce, roast green pepper salad, puffed rice Tiger prawns, smoked salmon and tarragon mousse, fennel and apple salad, marie rose sauce, rosemary crostini

Main Course

Breast of duck, duck leg hash, roast fennel, sweet potato mash, plum jus, fennel seeds

Braised shank of lamb, chick pea and apricot tagine, roast vegetable cous cous Fillet of salmon, roast new potatoes and chorizo, scallops and prawns, tender stem broccoli

Twice baked goat's cheese souffle, cheese sauce, fries, pear and walnut salad

Dessert

Duo of croissant bread and butter pudding and sticky toffee pudding, custard, toffee sauce, apple and sultana compote

Raspberry and pistachio crème brulee, vanilla pod ice cream, shortbread biscuit Snickerz chocolate brownie, salted caramel ice cream, chocolate sauce, peanut

praline

Biscoff cheesecake, brandy snap, mascarpone cream