

## Winter Gourmet Menu

Cream of Leek and Potato Soup, Chive Oil

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Chicken and Black Pudding Terrine, Pickled Mushroom Salad,  
Tarragon Dressing

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Galia Melon, Poached Pineapple and Peppered Strawberries

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Braised Lambs Liver, Creamed Potato, Glazed Carrots  
and Thyme Gravy

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Pan-fried Grey Mullet, Pesto Crushed Potatoes,  
Tomato and Olive Compote, Balsamic Syrup

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Caramelised Onion Risotto, Rocket and Parmesan Salad, Garlic Oil

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Slow Cooked Chicken, Sauté Potatoes, Mushrooms and Spinach  
with Red Wine Sauce

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Yorkshire Ice Cream Sundae with homemade Cookies

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Mixed Berry Cheesecake, Chantilly Cream, Red Berry Coulis

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Iced Chocolate Mousse, Baileys Cream and Caramel Sauce

*£21.00 per person for three courses*

*Monday – Saturday 12.00pm until 2.00pm*

*Monday – Saturday 6.00pm until 10.00pm*

*Sundays & Bank Holidays 6.00pm until 9.00pm*

*To make a booking call: 0114 248 4353*