



**JAZZ DINNER**  
**18th November 2017**

**Roasted Tomato Soup with French Bread**  
**Chicken Liver Pate with Onion Chutney**  
**Smoked Mackerel and Salmon Platter with French Bread**  
**Seared Pigeon Breast, Bubble and Squeak and Blackcurrant Coulis**  
**Salt and Pepper Squid with Garlic Mayo**  
**Avocado and Stilton Salad**

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**Seared Duck Breast with Cherry Sauce and Rosti Potato**  
**Halloumi and Sun Dried Tomato filled Chicken Breast in Bacon, New Potatoes and**  
**Green Beans**  
**Braised Lamb Shank with Creamy Mash Potato and Mange Tout**  
**Wild Mushroom Risotto**  
**Mixed Fish Pie topped with Cheesy Mash and served with Green Beans**

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**Apple and Sultana Strudel with Cream or Ice Cream**  
**Steamed Syrup Sponge Pudding with Cream or Custard**  
**Individual Tiramisu Teardrop and Ice Cream**  
**Mixed Chocolate and Amaretto Truffle Slice and Ice Cream**  
**Local Ice Cream— Two Scoops of Choice**  
**Choose from: Vanilla, Honeycomb, Hazelnut, Chocolate, Strawberry,**  
**Lemon Sorbet, Mango Sorbet**

**£35.00 per person**

**Including Live Jazz Trio playing 7.30-10pm**

**Booking and Food Pre Selection required**

**Tel: 01959 562837**