

Starters & Afters - Nov 2025

Choose any 5 dishes from the following 20:

Crêpes Florentine (V) - two light pancakes filled with spinach and cheese and masked with a creamy sauce

Portobello Mushroom (V *without bacon*) - Large flat mushroom filled with confit of onion, topped with goat's cheese, wrapped in bacon (*may be omitted*) with a red pepper sauce

Chicken Livers - gently panfried and served in a puff pastry case with a sauce of caramelised onion and Madeira

Borscht - Classic thin beetroot and beef soup

Smoked chicken salad - Slices of smoked chicken, served cold, with mixed salad leaves and garnished with stilton mayonnaise

Pork Escalope - panfried and served with a marinated apricot and a red wine, chorizo and garlic sauce

Sea Bass Véronique - sea bass fillet with a classic 'Véronique' orange sauce garnished with grapes

King prawns 'St Jacques' - king prawns and mushrooms in a creamy white wine sauce garnished with piped mashed potato and topped with cheese and breadcrumbs

Risotto - creamy savoury Italian rice, smoked haddock and mussels with parmesan

Smoked Salmon Parcels - Hand-carved smoked salmon parcels filled with cream cheese, tomato and cucumber

Ice Cream - Exceptionally good 'Dreamy Cow' dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

Apple Puff - Puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped cream

Raspberry Frangipan Tart - Sweet pastry tart, lined with a layer of raspberry jam and raspberries, filled with an almond 'sponge' and served with a raspberry coulis

Crème brûlée - Classic baked egg custard with a crispy burnt sugar topping

'Treacle' Pudding - served hot with custard and extra golden syrup

Pear Belle Helène - pear poached in white wine, served warm with vanilla ice cream and hot chocolate sauce

Sticky Toffee Pudding - Classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

Lime Tartlet - made with fresh limes and served with softly whipped double cream

Duo of Chocolate - Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

Cheese - selection of four different varieties of cheese served with biscuits

Coffee or Tea and chocolate truffles