

Starters & Afters - January 2026

Choose any 5 dishes from the following 20 . . .

Soup (V) - Butternutsquash and Herb Soup

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

Pasta 'Wellington' (V) - Pasta spirals in a cheesy sauce with a stilton gratinée and sprinkled with port

Chicken Livers - sauteed chicken livers set on a crouton with a rich caramelised onion and Madeira sauce

Ham and Mushroom Brioche - Diced local ham and sauteed mushrooms in a creamy garlic sauce served with brioche

Pheasant 'Bonnie Prince Charlie' - Slices of breast of pheasant with a sauce of sliced apples, cream and Drambuie, garnished with sliced apple and roasted flaked almonds

Salmon Goujons - served with homemade tartare sauce

King Prawns - Scallop shell filled with king prawns and mushrooms in a 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

Crab and Mushroom Tart - served warm with a salad garnish

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

Profiteroles - Choux pastry balls filled with cream and served with luxurious chocolate sauce

Raspberry Tower - layers of thin shortcake biscuit, raspberries and chantilly cream decorated with raspberry coulis

Coffee Chocolate Cup - Dark chocolate outer shell filled with a coffee and chocolate mousse, garnished with coffee crème anglaise

Apple Crumble - served warm with softly whipped double cream or vanilla ice cream

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

Pear and Frangipan Tart - Sweet pastry tart, lined with a layer of raspberry jam, filled with an almond 'sponge' and topped with poached pear and roasted flaked almonds, served with softly whipped cream

Banana Pavlova - meringue, topped with cream and banana, and drizzled with praline

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

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

Coffee or Tea and chocolate truffles