



*Evening Menu - £20 per person for 3 courses*

*Starters*

*Summer Tomato soup with crusty bread & garlic croutons.*

*Smoked salmon with herb scone, cream cheese and pickled cucumber*

*Shredded butter roast chicken Caesar salad*

*Beetroot, grapes & walnuts with feta cheese and tzatziki dressing*

*Marinated tomato salad with salami, mozzarella and pesto*

*Main Course*

*Beef kofta kebabs with vegetable couscous, mixed salad and tzatziki dressing*

*Broad bean and courgette pasta carbonara with garlic bread*

*-----The dishes below are served with seasonal vegetables and potatoes-----*

*Roast chicken breast with leek & smoked bacon sauce*

*Pork cutlet cooked with cider & onion dressing*

*Roast fillet of salmon with lemon and tarragon butter*

*Desserts*

*Our garden rhubarb crumble with custard*

*Warmed Welsh cakes with strawberries, Chantilly cream and butterscotch sauce*

*Warm chocolate brownie with praline and vanilla ice cream*

*Vanilla cheesecake with our garden blackcurrant orange compote*

*Fresh fruit salad with lemongrass, ginger and sweet wine syrup and 'Marios' vanilla ice cream*