

Gourmet Night



February Wed 20th - Thurs 21st - Fri 22nd

Selection of Chef's canapes on arrival

**Creamy Garlic and Brandy Mushrooms topped with
crispy Leeks, served with warm Ciabatta Bread**

or

**Haddock and Smoked Salmon Terrine served with Dill,
Creme Fraiche and Salad garnish**

or

Trio of Cheeses with a Bramble and Port Sauce

**Prime fillet Steak with caramellised balsamic
Onion and Mustard Creme Fraiche**

or

**Chicken stuffed with Cream Cheese and Spinach
wrapped in Parma Ham served with a Cream
White Wine and Spinach Sauce**

or

**Medallions of Monkfish baked with Thyme, Olives,
Tomato, Parsley and Olive Oil**

All dishes served with

**Ratatouille in Filo pastry baskets
Broccoli and Cauliflower Au Gratin
Potatoes with Shallots and Red Wine
Spring Onions and Garlic Duchesse Potatoes**

Selection of Homemade Hot or Cold Desserts

Fresh filtered Coffee and Truffles

**Fine Bottle of Red or White Wine to
complement your meal**

£61.95 per couple

