



SUMMER DINNER MENU

£19.95 for three courses

Available 7 days a week

1 - 31 May 2017

Dinner from 19.00 - 21.30

STARTERS

Lemon and basil marinated chicken satay
with crispy noodle salad and chili coriander dip

Ham hock and caper berry terrine
with pear and raisin relish

Duo of Scottish smoked salmon and crevettes
with marie rose and Avruga caviar

Cream of mushroom soup
with white truffle oil

MAINS

Slaney Valley beef medallions
with garlic tossed greens and red currant jus

Pan seared seabass
with crushed baby potato, black olive tapenade
and salsa verde

Five spice rubbed duck breast
with preserved red cabbage and blue berry port glaze

**Wild mushroom and Sark asparagus salad
topped with poached egg**
served on rocket leaves with balsamic reduction

DESSERTS

Peanut butter cheesecake
with chocolate ganache

Sticky toffee pudding
with butterscotch sauce

La Grande Mare cheese platter
with crackers, celery, grapes and apricots

Two scoops of Hechet Farm ice cream