

Stan Terry Menu

Creamy Mushroom and Tarragon Soup

Served with warm Bread and Butter

Rich Chicken Liver and Sherry Pate

Homemade Red Onion Marmalade, toasted Baguette

Prawn Cocktail with a Twist

Fresh Prawns, Cucumber and Apple bound in Marie Rose Sauce on Mixed leaves

Brie Parcels

Battered Brie Parcels with a Cranberry Mayonnaise and Salad

King Scallops

Bacon and Black Pudding salad and a Light Dijon Cream

Creedy Carver Duck Breast

Bacon and Spring Onion Salad and a Plum Compote

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Herefordshire Lamb Shank

Minted Mash Potato and a Rich Red Wine and Cranberry Jus

Woodland Pork Fillet

Boulangere Potatoes with a Cream Port and Stilton Sauce

Free Range Chicken Breast

Black Pudding and Mushroom Mousse wrapped in Bacon, Dauphinoise Potato and a Creamy Sherry, Mushroom and Onion Cream

Welsh Black Fillet Medallions

Dauphinois Potatoes with a Sherry Mushroom and Onion Cream Sauce

Sea Bass Fillets

Dauphinois Potatoes, King Prawn, White Wine and Pesto Cream

Camembert Mushroom and Spinach Strudel

Fondants Potatoes with A Creamy Pepper Sauce

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Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

Apple and Raspberry Crumble

With Custard

Chocolate Brownie

Served with Vanilla Ice Cream and Chantilly Cream

Treacle Tart

Salted Caramel Ice Cream and Chantilly Cream

Baileys Crème Brulee

With Chocolate Chip Cookie

Chef's Ice Cream Selection

Vanilla Salted Caramel and Honeycomb

3 Courses @ £ 25 per person

This includes Coffee and Chocolates