

Tuesday 17 & Thursday 19 April - 12:00noon
2 courses £8.95 | 3 courses £9.95

Lunch Menu

STARTER

Cream of Mushroom Soup

served with croutons

or

Salmon Fishcake

with dil and lemon mayonnaise

MAIN

Lamb Hot-Pot

Tender lamb casserole topped with braised potatoes and onions

or

Sauté of Chicken Chasseur

Chicken cooked with white wine, tomatoes and tarragon

Parisian potatoes

Buttered vegetables

DESSERT

Frangipane Jalousie

Almond cake and apricot jam cooked in a crisp puff pastry

or

Raspberry Trifle

Traditional sponge trifle with raspberries, custard and cream

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 17 April - 7:00pm

£15.50

Guest Chef Evening

With Danny Kelly of The Tempest Arms, Elslack

STARTER

Smoked Haddock Risotto

with caper fritters and parmesan crisps

or

Smoked Ham

with pickled vegetables and pea puree

or

Greek Salad

Deep fried feta, heirloom tomatoes, pepper coulis and baby gem lettuce

MAIN

Roast Fillet of Hake

Parmentier potatoes, roast tomato jus and ratatouille vegetables

or

Beef Medallions Bourguignon

with mashed potatoes and parsnip crisps

or

Leak and Pea Risotto

with pesto dressing and parmesan cheese

DESSERT

Lemon and Lime Posset

with dark chocolate shortbread

or

Chocolate Brownie

with orange and vanilla cream honeycomb

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 24 April - 12:00noon
2 courses £8.95 | 3 courses £9.95

Lunch Menu

STARTER

Scotch Broth

served with dumplings

or

Caramelised Red Onion and Goats Cheese Tart

served with tomato chutney

MAIN

Moussaka

Cooked with lamb, aubergines, potatoes, topped with cheese sauce and breadcrumbs

or

Sauté of Chicken Kiev

served with fondant potatoes and buttered chantenay carrots

DESSERT

Chocolate Profiteroles

filled with cream and served with hot chocolate sauce

or

Bakewell Tart

Almond and pastry tart served with custard sauce

Tea or Coffee £1.25

Americano or Cappuccino £2.00

The Brasserie

Tuesday 24 April - 7:00pm
£15.50

Great British Menu

STARTER

Cullen Skink

Smoked haddock chowder

or

Black Pudding and Crispy Bacon

served with poached egg and grain mustard sauce

MAIN

Chicken Breast filled with Wensleydale Cheese

with a wild mushroom sauce

or

Crispy Belly Pork

with a pea puree, apple sauce and red current jus

Rosti potatoes and spring greens

DESSERT

Sticky Toffee Pudding

served with ice cream

or

Pear Frangipane Tart

served with cream

Tea or Coffee £1.25

Americano or Cappuccino £2.00