

Tuesday 06 & Thursday 08 November - 12:00noon
2 courses £9.95 | 3 courses £10.95

Lunch Menu

STARTER

Homemade Cream of Vegetable Soup

served with freshly baked bread rolls

or

Caesar Salad

Fresh salad of gem lettuce, egg, croutons, parmesan cheese, anchovies
and Caesar dressing

MAIN

Pan-roasted Chicken Breast

served with roasted root vegetables and new potatoes

or

Homemade Beef Lasagne

served with garlic bread and salad

DESSERT

Blackberry and Apple Crumble

served with a custard sauce

or

Creamed Rice Pudding

served with strawberry jam sauce

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 06 November - 7:00pm

£16.50

Autumn Flavours

STARTER

Roast Pumpkin, Thyme and Garlic Soup

served with freshly baked bread rolls

or

Chicken Liver Parfait and Onion Marmalade

served with crisp toast

MAIN

Pan Fried Local Pheasant Breast

served with a port reduction

or

Roasted Pork Fillet Wrapped in Bacon

served with peppercorn sauce, fondant potatoes and roasted root vegetables

DESSERT

A Twist on a Yorkshire Pudding

served with a winter berry compote and ice cream

or

Bread and Butter Pudding

served with drunken apricots and chantilly cream

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 13 & Thursday 15 November - 12:00noon
2 courses £9.95 | 3 courses £10.95

Lunch Menu

STARTER

Homemade Lightly Curried Parsnip Soup

served with freshly baked bread rolls

or

Greek Salad

Fresh salad with tomatoes, cucumber, red onion, olives and feta cheese

MAIN

Homemade Cottage Pie

Tender beef cooked with vegetables and topped with creamy mash potato

or

Cod with Lemon and Herb Crust

Oven baked cod with a white wine, dill and cream sauce, parmentier potatoes and seasonal vegetables

DESSERT

Poached Pears

flavoured with cinnamon and cider and served with a custard sauce

or

Homemade Bakewell Tart

served with strawberry jam sauce

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 13 November - 7:00pm
£16.50

A Taste of Yorkshire

STARTER

Yorkshire Blue Cheese, Walnut, Pear and Rocket Salad

or

Wild Mushroom and Thyme Soup

finished with cream and croutons

MAIN

Rack of Yorkshire Lamb

served with roasted shallot sauce

or

Fish of the Day (confirmed on the week)

served with fondant potatoes and green vegetables

DESSERT

Yorkshire Curd Tart

served with vanilla cream

or

Apple and Hedgerow Berry Crumble

served with traditional custard

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 20 & Thursday 22 November - 12:00noon
2 courses £9.95 | 3 courses £10.95

Lunch Menu

STARTER

Cream of Mushroom and Tarragon Soup

served with freshly baked bread rolls

or

Smoked Mackerel Pâté

served with melba toast

MAIN

Chicken Chasseur

Chicken pieces cooked in tomato and tarragon sauce

or

Homemade Breaded Fishcakes

Salmon and smoked haddock blended with mashed potato served with a white wine sauce, green vegetables and sautéed new potatoes

DESSERT

Sticky Toffee Pudding

served with toffee sauce

or

Apple Pancakes

flavoured with cinnamon, glazed with apricot jam and served with vanilla ice cream

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 20 November - 7:00pm

£16.50

French Provincial Cookery

STARTER

French Onion Soup

served with a gruyère cheese crouton

or

Moules Marinière

MAIN

Confit Duck Leg White Bean Cassoulet

or

Fish of the day

served with new potatoes and ratatouille

DESSERT

Fresh Fruit Tarlet

served with vanilla ice cream

or

Crème Brûlée

with lavender shortbread

Tea or Coffee £1.25

Americano or Cappuccino £2.00



The Brasserie

*Christmas
Merrv*

CHRISTMAS LUNCH & DINNER

£18.00

WINTER VEGETABLE SOUP

With croutons

or

SALMON THREE WAYS

Cured, smoked and poached
served with crème fraiche and watercress

ROAST TURKEY

Served with traditional accompaniments including
Bacon wrapped chipolata sausage
Brussels sprouts with chestnut butter
Honey roast carrots and parsnips
Braised red cabbage
Roast potatoes and creamed potato
Stuffing, bread sauce and a rich roast jus

HOMEMADE CHRISTMAS PLUM PUDDING

Served with rum sauce

or

APRICOT AND GINGER PARFAIT

Served with brandy snaps

TEA /COFFEE

With chocolate mints