

## Midweek Table d'hôte Dinner

Tuesday, Wednesday, Thursday & Friday evenings Valid until 16th Mar 2012  
For parties of 8 or more ~ £5 deposit required, Menu choices 48 in advance & 10% service/cover charge

To start, your choice of....

*A bowl of Homemade Soup served with fresh bread*

Available WF/GF with Gluten Free Crackers. May be available DF, please ask

OR

*Antipasta Selection*

- ~ Garlic marinated olives ~ Basil, Tomato, Chillí & Olive Oil Marinated Shropshire Red Cheese
- ~ Toasted rustic bread topped with tomato, garlic sausage & olive oil ~ Melon & Bresaola (aired dried salted beef)
- ~ roasted red pepper houmous Available DF without the cheese. Available WF/GF with GF cracker instead of the rustic bread

OR

*Appleby's Cheshire Garlic Mushrooms*

- ~ sautéed field mushrooms & garlic combined with Applebys Cheshire Cheese  
and fresh cream ~ garlic herb bread

Available WF/GF-with Gluten Free Crackers instead of Garlic herb Bread

OR

*Salmon & Fennel Tartare*

- ~ strips of smoked salmon combined with fresh Fennel, chopped chives and crème fraîche  
~ peashoots & cucumber

Followed by....

*Agá Roasted Breast of Chicken with Butternut Squash & Chorizo Risotto*

- ~ Carnaroli rice cooked with vegetable stock, Butternut Squash, garlic,  
shallots, white wine and fresh sage, finished with slices of chorizo and topped with chicken
- ~ Chorizo infused oil Available WF/GF & DF

OR

*Smoked Haddock with Chive Mash*

- ~ wilted spinach & creamy Applebys Cheshire Cheese & wholegrain mustard sauce and spinach pesto

Available WF/GF

OR

*Herb Breaded Pork Fillet*

- ~ Pan-fried Escalope of pork coated in fresh herbs and breadcrumb
- ~ Sautéed potatoes with onion, sage & Maynards Wild Honey cured Bacon ~ Broccoli florets  
~ peppered cream sauce

OR

*Roasted Mediterranean Vegetable Fettuccine*

- ~ fettuccine tossed with roasted red peppers, tomatoes, garlic, courgettes and fresh basil & oregano  
~ finished with shavings of parmesan cheese

Available DF without the cheese

**£13.95** per person for two courses

.....fancy something sweet to finish off your meal?

Why not check out our A la Carte Dessert Menu which includes a selection of  
hot & cold desserts and ice-creams, together with a selection of English cheeses.....priced from £4.95

Please note that this is a "set" menu and is priced at £13.95 whether you choose one or two courses.

No substitutions will be offered, but our full "A la carte" Dinner Menu is also available.

Dishes on this menu are subject to availability

WF.....can be prepared Wheat Free

GF.....can be prepared Gluten Free

DF.....can be prepared Dairy Free Mar 2012

~ Exclusively NO SMOKING....smoking is not permitted either inside or outside the premises

~ Terms and Conditions apply to reservations for 8 or more guests. Please see overleaf.

~ We do NOT offer a Children's Menu, but will accommodate children (over the age of 14y.o) who dine from our Dinner Menus...sorry, no under 14 year olds