



Homemade Soup

Cream of Asparagus & Chicken Soup served with Crusty Bread

Prosciutto Wraps

Baby Green Beans, Wild Rocket & Toasted Pine Nuts bound with freshly grated Parmesan wrapped in Prosciutto Ham and finished with a Chili & Balsamic dressing

Smoked Salmon

Served on a bed of Crispy Leaves & Cherry Tomatoes, drizzled with a Caper, Lemon & Basil dressing

Vegetable Baskets

Filo basket filled with fresh Vegetables in a Sweet & Sour sauce on a cushion of Winter Leaf Salad dressed with a Garlic & Pesto Mayonnaise

Fillet Steak

Cooked to your liking and served with a Wild Mushroom Vinaigrette garnished with Watercress

Northumbrian Lamb

Rack of locally sourced Lamb, seared and finished in the oven with a Chili & Mint sauce

Pork Cutlets

Pan seared and deglazed with balsamic vinegar then finished with a Honey & Strawberry reduction

Salmon Supreme

Glazed Salmon with a Lime Beurre Blanc & Tomato, Ginger and Basil Salsa

Goats Cheese & Mushroom Risotto

Selection of sautéed Wild Mushrooms with a hint of Rosemary coated in a creamy Risotto Rice and finished with rich Goats Cheese accompanied with Wild Rocket & Parmesan

White Chocolate & Strawberry Cheesecake

Rich Chocolate Gateau

Honey & Orange Syllabub

Cheese Plate

Coffe & Petit Fours

**** Free Glass of House Wine****

£24.95