



Friday Night Supper

Friday 27th July 2018

Starters

Spicy Mussels

Served with chorizo, tomato & white wine, accompanied by garlic bread

Duck Spring Rolls

Served with a cucumber salad & hoisin

Asparagus & Wild Mushroom Salad

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### **Main Courses**

#### **Haddock filled with Crab & Prawn**

*Served with stem broccoli & a white wine broth*

#### **Pan-seared Goose Breast**

*Accompanied by fondant potato, stem broccoli & a red currant sauce*

#### **Medallion of Isle of Wight Striploin**

*Served with a horseradish mash, market vegetables, finished with a red wine jus*

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Desserts

Caffe Latte Crème Caramel

Vanilla infused Crème Brûlée

Served with shortbread

Chocolate Cheesecake

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**Two Courses - £20.00 per person**

**Three Courses - £25.00 per person**

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Tea & Coffee Available