

“MEET THE CHEF” Themed Night Menu-£34.95pp

Champagne cocktail on arrival and a glass of wine with your meal.

TUESDAY 25th Sept – 7.00pm

Champagne Cocktail

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**SCALLOPS**

Pan Fried Scallops, Mint & Pea Puree and Black Pudding Fritter

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BLADE STEAK

Slow Cooked Blade Steak, Sautéed New Potatoes, Wilted Pak Choi and Red Wine Jus.

St Desir Pinot Noir, Pays d'Oc (South of France) Showing violets and sweet red berries on the nose the palate is light, velvety and intricate, with integrated toasted notes.

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**CRÈME BRULÉE**

Flavour of Malibu & Cinnamon Crème Bruleé, Flavour Crumble, Raspberries Coulis and Short Bread

V- Vegetarian option is available upon request.