

FRIDAY 29TH & SATURDAY 30TH SEPTEMBER

SEPTEMBER ENDS

APPETISER

SMOKED SALMON
CUCUMBER, CAPERS & ROCKET

SOUP

TOMATO & BASIL SOUP
BASIL & GARLIC CROUTONS

STARTER

CHICKEN & COINTREAU PARFAIT
DATE CHUTNEY, TOASTED FLOWER POT BREAD

MAIN COURSE

SLOW ROASTED DUCK LEG
BRAISED RED CABBAGE, CONFIT POTATO, DUCK JUS

DESSERT

ESPRESSO CHOCOLATE FUDGE POT
COCOA SORBET

VEGETARIAN & ALTERNATIVE OPTIONS

*SMOKED CHEESE MOUSSE, CUCUMBER, CAPERS & ROCKET

*WILD MUSHROOM & CORIANDER SEED PARFAIT, DATE CHUTNEY,
TOASTED FLOWER POT BREAD

*GLAMORGAN SAUSAGE, BRAISED RED CABBAGE, CONFIT POTATO, GRAVY

5 COURSES **£30.50** PER PERSON

CHEESE SELECTION

DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

FRIDAY & SATURDAY

7.00PM TO 7.20PM ARRIVAL FOR 7.30PM START

PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.00

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

ALL PRICES SHOWN INCLUDE V.A.T.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE