

GROUSE AND CLARET RESTAURANT



Table d'hote Menu

Carrot and Coriander Soup (v)

Traditional Prawn Cocktail
served with Brown Bread and Butter

Salad of Warm Goats Cheese
coated in Breadcrumbs and Almonds



Sorbet



Pan Fried Breast of Duck
served with an Orange Sauce, with Dauphinoise Potatoes

Slow Braised Beef Cheeks
cooked in a rich Red Wine Sauce, with Red Cabbage and Mashed Potatoes

Grilled Fillet of Sea Bass
enhanced by a Lemon Butter Sauce, with baby Potatoes

Baked Sweet Peppers (v)
stuffed with Vegetable Rice, with a Roasted Tomato Sauce



Hot Apple Crumble
served with Custard

Sicilian Lemon Meringue Roulade
served with Cream

Turkish Delight Cheesecake
served with Cream

Banana and Amareti Iced Dessert
served with Cream



Cheese Plate £3.50 Additional Supplement per person or £7.00 if additional course.