

hand made

# **TO FOLLOW**

AUTUMN/WINTER MENU

#### **Baked Lamb Meatballs**

with oregano, pecorino & a rich tomato sauce

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#### Fish Pie

with smoked haddock spinach & tomatoes

## Thai Green Curry

with aubergines, sugar snap peas & baby corn (Chicken, Prawn or Vegetarian)

#### **Braised Chicken**

with white wine, artichokes & parsley

## **Beef Casserole**

with black olives

#### Slow braised Pork & Chorizo

with Herb & Lemon crumbs

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# **Aubergine Parmigiana**

with mozzarella, tomato & basil (also available with vegetarian cheese)

### Wild Mushroom Lasagne

with tarragon (V)



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# **ON THE SIDE**

£3 PER PERSON

Basmati & Wild Rice

Boulangère Potatoes

Celeriac & Potato Mash

Roasted Root Vegetables

**Braised Endives** 

Leek & Butterbean Gratin

2 Courses - £20 3 Courses - £25