

Jazz Night Menu

£37/head

*****STARTERS*****

Soup of the Day (gf, df, v)

Thai sweet potato soup

Beef croquette

Braised beef croquette with chipotle chili, orange and sherry, served with tomato chutney

Deep fried calamari in Aioli sauce

Fresh crispy fried calamari on a bed of rockette, served with Aioli dipping sauce

Stuffed flat mushrooms (v)

Mushroom with red onion chutney and Stilton cheese, topped with herb breadcrumbs

*****MAIN COURSES*****

Venison Haunch medallions

Served on a celeriac mash in a redcurrant and port jus

Fresh fillet of plaice in fennel and tomatoes

Plaice fillet served on a bed of heritage potatoes, tomatoes and fennel, dressed with salsa verde

Stuffed corn-fed chicken

Corn-fed chicken stuffed with cream cheese, sun-dried tomatoes & chorizo, wrapped in prosciutto, served on a bed of pumpkin risotto and wilted spinach

Nut loaf wellington (v, n)

Served on a pumpkin puree with wilted spinach

*****PUDDINGS*****

Home-made raspberry cheesecake

Ginger biscuit base, topped with fresh raspberries and a raspberry coulis

Sticky toffee pudding

Served with toffee sauce and vanilla ice-cream

Duo of sorbets

Two scopes served with fresh fruit and fruit coulis. Ask your server for today's options

Selection of 4 Deeside cheeses (supplement of £4.00)

Served with chutney and oatcakes

All customer tips go to the staff. Food allergies and intolerances: Before you order your food and drinks please speak to our staff if you want to know any ingredients. n=nuts, v=vegetarian, df=diary free.