

The Farmers Arms

Dinner and Dessert – Sample Menu

Available Lunch Times and Evenings

Chicken Fillet

Wrapped in Bacon, on Mash with a Mushroom, Sherry Cream Sauce

Fillet Steak

Cooked Pink Sliced over Dauphinois Potatoes and Finished with Melting Roquefort Cheese Sauce

Madgett's Free Range Duck Breast

Dauphinois Potatoes with a Tangy plum and Ginger Sauce

Venison Medallions

On Dauphinoise Potatoes and a Cranberry and Red Wine Sauce

Oven Baked Sea Bass Fillet

On Pesto Mash and Tarragon Hollandaise

Seafood Linguini

Linguini with Smoked Haddock, Prawns, Smoked Salmon and Scallop in a Dill and White Wine Cream

Mushroom Spinach and Blue Cheese Gnocchi

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Chocolate and Drambuie Slice

Served with Cream

Raspberry and Hazelnut Pavlova Roulade

With Cream

Homemade Chocolate Brownie

With Salted Caramel Ice Cream

Homemade Sticky Toffee Pudding

Served with Toffee Sauce and Vanilla Ice Cream

Treacle Sponge Pudding

With Cream

2 Courses for Only £10