

Music Menu

Homemade Leek, Potato and Port Soup

With Bread and Butter

Brie Parcels in Cider Batter

Cranberry Sauce on a bed of Mixed Leaf Salad

Chicken Liver and Brandy Pate

Toasted Baguette, Homemade Red Onion Marmalade and Salad Garnish

King Scallops

Bacon and Black Pudding Salad with a Dijon Cream

Sautéed Stilton Mushroom

Topped with Toasted Breadcrumbs and Served on a Bed of Mixed Leaves

Seafood Gratin

Prawn Crab and Scallops White Wine Garlic Cream topped with Mozzarella

Venison Medallions

Sautéed Mushrooms and Onions with a Cranberry and Maderia Sauce

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Herefordshire Beef Fillet

Dauphinois Potatoes with a Mushroom, Onion and Drambuie Cream

Madgetts Duck Breast

Dauphinois Potatoes, Spiced Red Cabbage and a Plum and Red Wine Sauce

Welsh Hill Lamb Shank

Marinated in Garlic and Rosemary and Braised until Tender and finished in a Cranberry and Red Wine Jus

Corn fed Chicken Fillet

Filled with Black Pudding and Sage Farce, wrapped in Bacon with a Mushroom and Sherry Cream

Oven Baked Lemon Sole Fillets

Pesto Mash and a Sun dried Tomato, White Wine and Garlic Cream

Cod Mornay

Topped with Ratatouille and a Cheese Cream Sauce on Pesto Mash Potato

Tipsy Pork – Pork Fillet,

Dauphinoise Potatoes and a Cider, Apple and Sage Cream Sauce

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Baileys Crème Brulee

Cream Tea Scone and Butter Pudding

Topped with clotted Cream and Vanilla Ice Cream

Goey Ginger Torte with Honeycomb Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

Apple and Raspberry Crumble and Custard

Chocolate Brownie with Vanilla Ice Cream and Cream

A Selection of Chefs Ice Creams

2 Courses @ £21.00 per person

3 courses @ £25.00 per person