

## **Music Menu**

### **Homemade Leek and Potato and Stilton Soup**

*With Bread and Butter*

### **King Scallops and King Prawns**

*Black Pudding and Bacon Sauce and a Dijon Cream*

### **Seafood Gratin Tartlet**

*Prawn Crab and Scallops White Wine Garlic Cream topped with Mozzarella*

### **Goats Cheese, Pear and Apple Mille Feuille**

*On Mixed Leaves with a Homemade Tomato Chutney*

### **Lamb Fillet Medallions**

*Sautéed Mushroom and Onions with a Rich Port and Cranberry Jus*

### **Venison Medallions**

*Bacon and Black Pudding Salad and a Blue Berry Sauce*

### **Brie Parcels in Cider Batter**

*With Cranberry Sauce and Salad Garnish*

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### **Herefordshire Beef Fillet Medallions**

*Dauphinois Potatoes with a Mushroom and Blue Cheese Sauce*

### **Creedy Carver Free Range Duck Breast**

*Braised Red Cabbage, Dauphinoise Potatoes and a Rich Ginger and Red Wine Sauce*

### **Lamb shank**

*Braised in Red Wine, Garlic and Rosemary till tender, Minted mash and Cranberry and Red Wine Jus*

### **Corn fed Chicken Fillet**

*Filled with Black Pudding, Mushroom and sage, wrapped in Bacon, Stilton and Port Sauce and Creamy Mash*

### **Lemon Sole Fillets**

*Dauphinois Potatoes, King Prawn, Garlic, Asparagus and White Wine Cream*

### **Oven Baked Sea Bass Fillet**

*Crab Prawn and Tarragon Risotto with a Pesto and Sun dried Tomato Sauce*

### **Goats Cheese, Red Onion and Potato Tart**

*On Braised Red Cabbage and a Roasted Tomato and Basil Coulis*

### **Tipsy Pork – Pork Fillet,**

*Dauphinoise Potatoes and a Cider, Apple and Sage Cream Sauce*

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### **Strawberry Crème Brulee**

**Sticky Toffee Pudding and Clotted Cream**

**Apple and Raspberry Crumble and Custard**

**Caramel Pannacotta with Salted Caramel Ice Cream**

**Baileys Cheesecake with Vanilla Ice Cream**

**Chocolate Brownie with Vanilla Ice Cream**

**A Selection of Cheese and Biscuits**

**A Selection of Chefs Ice Cream**

**2 Courses @ £18.95 per person**

**3 courses @ £23.95 per person**