

# Paul Da Vinci

## **Homemade Parsnip and Apple Soup**

*Served with Bread and Butter*

## **Homemade Chicken Liver, Mushroom and Brandy Pate**

*Served with Homemade Red Onion Marmalade and Toasted Baguette*

## **Prawn and Crab Cocktail**

*Homemade Marie Rose Sauce and Mixed Leaves*

## **Madgetts Duck Breast**

*Bacon Salad with a Plum and Ginger Dressing with Mixed Leaves*

## **Crab, King Scallop and Prawn Thermidor**

*Topped with Gratinated Mozzarella and Parmesan*

## **Sautéed Stilton Mushrooms**

*Over Toasted Focaccia Bread*

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## **Roast Sirloin of Beef**

*Dauphinois Potatoes with a Rich Port and Stilton Cream*

## **Pork Fillet Medallions**

*Sautéed in Garlic, Sherry, Onions and Mushrooms Cream*

## **Chicken Breast**

*Wrapped in Bacon, filled with Black Pudding, Mushroom and Sage Farce with a Port and Stilton Cream*

## **Lamb Shank**

*Minted Mash Potatoes and a Rich Red Wine and Cranberry Gravy*

## **Fillet of Sea Bass**

*With a Prawn and Herb Risotto with a White Wine, Garlic and Asparagus Cream*

## **Venison Bourguignon**

*Served with Dauphinois Potatoes*

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

*On Roasted Mediterranean Vegetables*

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## **Strawberry Crème Brulee**

## **Baileys Pannacotta**

## **Sticky Toffee Pudding**

*Toffee Sauce and Vanilla Ice Cream*

## **Apple and Raspberry Crumble**

*With Custard*

## **Chocolate Brownie**

*With Chantilly Cream and Vanilla Ice Cream*

## **Strawberry Pavlova**

*Served with Chocolate Sauce*

## **Selection of Ice Cream**

*Vanilla, Honeycomb and Salted Caramel*

**Ticket Only Price £8 per person**

**2 Courses @ £16.50 per person**

**3 Courses @ £21.50 per person**