

Jazz Menu 5th February 2010

Starters

Bread crumbed brie served with a blueberry compote & warm crusty bread
Grilled asparagus served with smoked salmon, poached egg & hollandaise
sauce
Chicken, leek & tarragon terrine served with a red wine poached pear &
toast

Main

Pan fried duck breast served with cinnamon & orange mash, spinach & fruit
compote
Slow roasted butternut squash stuffed with cous cous & goat's cheese
served with ratatouille
Char grilled swordfish supreme served with chilli, prawns & stir fried glass
noodles
8 oz fillet steak with roasted flat mushrooms rocket salad & hand-cut chips
with a peppercorn sauce
(£6 supplement)

Desserts

Banana & toffee cheesecake served with caramel sauce
White chocolate brownie served with pistachio ice cream
Selection of cheese & biscuits