



## MENU

### BEGINNINGS

**MUSHROOM & POTATO CHOWDER** WITH SWEET POTATO FLAKES  
**MINTED LAMB KOFTAS** WITH MINT & YOGHURT  
**SMOKED SALMON & PRAWN MOUSSE** WITH MULTIGRAIN CRACKERS  
**PORK & CHICKEN LIVER TERRINE** WITH SPICED APPLE PURÉE  
**HONEY GRILLED GOATS CHEESE** ON TOASTED GARLIC CROUTON

### MIDLINGS

THE FOLLOWING ROASTS ARE ALL SERVED WITH YORKSHIRE PUDDING,  
ROAST POTATOES & 'BINGLEY' GRAVY:

**OVEN ROASTED WHOLEGRAIN & HONEY GAMMON**  
**SIRLOIN OF BEEF**  
**CROWN OF TURKEY**  
**MINTED LEG OF LAMB**

**POACHED FILLET OF SALMON**  
WITH PRAWN & LOBSTER BISQUE & NEW POTATOES

**HOMEMADE CHICKEN & MUSHROOM PIE**  
WITH HAND CUT CHIPS & 'BINGLEY' GRAVY

**'VEGGIE' SAUSAGE CASSEROLE (V)**  
WITH RED LENTILS

ALL ABOVE MAIN COURSES SERVED WITH SEASONAL VEGETABLES

**BREADED WHOLETAIL SCAMPI**  
WITH SKINNY CHIPS & PEAS

**MEDITERRANEAN VEGETABLE RISOTTO STUFFED PEPPERS (V)**  
WITH ROCKET, SPINACH & PESTO DRESSING

### HOMEMADE PUDDINGS

**DOUBLE CHOCOLATE TART** WITH CORNISH ICE CREAM  
**STRAWBERRY & BLUEBERRY PANNA COTTA**  
**APPLE & RHUBARB CRUMBLE** WITH CUSTARD  
**LEMON CHEESECAKE** WITH CREAM  
**PROFITEROLES** WITH CHOCOLATE SAUCE

TWO COURSES £20  
THREE COURSES £23

