

Dine With Paul & Dennis

Starters

- Homemade soup, served with a crusty roll: tomato, broccoli and stilton, or curried parsnip
- Thai fishcakes with salsa and seasonal leaves
- Creamy garlic mushrooms on toasted crusty bread
- Homemade chicken liver pâté with onion marmalade and seasonal leaves
- Melted goats cheese with caramelized onions on salad leaves and balsamic dressing
- Black pudding and bacon with poached egg
- King prawns with garlic, ginger and lime
- Warm Cajun chicken with salad leaves
- Asparagus in garlic and lemon butter
- Classic Prawn Cocktail
- Smoked salmon mousse with seasonal leaves and toasted French stick

Mains

- Herb crusted roast rack of lamb with a redcurrant and port jus (+£4 supplement)
- Strips of Beef Fillet in a brandy and cream sauce (+£2 supplement)
- Roast pork fillet with black pudding and an apple and cider reduction
- Cod loin with a pesto and herb crust, cream and white wine sauce
- Fillet steak with sauce (peppercorn, Diane or garlic butter – 2 sauces collectively) +£4 supplement
- Breast of chicken with tomato and chorizo sauce topped with a feta crust
- Chicken breast with a tarragon and red wine jus
- Chicken breast with a creamy mushroom sauce
- Duck breast with a rich orange reduction or black cherry and port jus
- Salmon fillet with a prawn and white wine sauce
- Sea bass with a lemon butter sauce
- Medallions of pork with a honey and whole grain mustard sauce
- All main courses served with a selection of vegetables and potatoes

Desserts

- Crème brûlée with shortbread biscuits
- Lemon posset with ginger biscuits
- Rich chocolate brownie with ice cream and raspberry coulis
- Mascarpone and white chocolate cheesecake
- Dark chocolate and orange cheesecake
- Bailey's Irish cream cheesecake
- Apple and raspberry crumble served with custard and ice cream
- Sticky toffee pudding with toffee sauce served with ice cream
- Selection of cheeses, celery, grapes and biscuits (+£3 supplement)