

**Saturday 24th November**

# **BRITISH THEMED RESTAURANT NIGHT**

A Gin Cocktail & a Selection of Seasonal Canapes on Arrival

## **STARTER**

**Scotch Quail's Egg with tarragon mayonnaise**

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## **FISH COURSE**

**Grimsby landed cod loin with sorrel sauce, Cornish cider  
poached smoked cod and herb roast potatoes**

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## **MAIN COURSE**

**Pan fried British pigeon breast with poached pear, toasted  
walnuts, wild mushroom and Yorkshire barley stew  
and cherry sauce**

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## **DESSERT**

**Apple and cinnamon parcel, spiced apple sauce and Yorvale  
salted caramel ice cream**

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**£25.00pp**

Tables available from 6.30pm until 8.30pm

Bookings via Reception, please inform us of any dietary requirements.