

Laying Up Supper Menu
Long Can Hall, HX2 0TQ
November 30

Starters

- Baked Goat's cheese & Apple salad with honey
- Pork & Chorizo Meatballs in Tomato & Basil sauce topped with mozzarella
- Carrot & Orange soup, Herb croutons with crusty bread
- Portobello Mushroom with creamed Leeks & peas and pesto
- Grilled Salmon fillet, Soft boiled egg & Red Pepper coulis

Mains

- Cajun spiced half roast Chicken, corn on the cob, fries & coleslaw
- Mushroom, Pea & Leek Risotto with a Rocket & Parmesan salad
- Pork loin steak, sweet Potato puree, roast Parsnips & creamed Savoy Cabbage
- Beef stew, Herb Dumplings & a Yorkshire Pudding
- Salmon en Croute, Watercress, Beetroot, Goat's cheese & Radish salad

Desserts

- Apple, Cinnamon & Raisin Strudel with Vanilla ice cream
- Vanilla cheesecake with fresh berries & cream
- Double chocolate brownie with chocolate sauce & ice cream
- Rhubarb crumble & custard
- Cheddar & Stilton with crackers, grapes & chutney

• **2 courses £19.95**

• **3 courses £24.95**