

Menu 1

Homemade leek and potato soup topped with spring onions and sour cream V

Carpaccio of melon and pineapple with fruit coulis and homemade sorbet V

Creamed forest mushrooms with toasted brioche, thyme and garlic V

~oOo~

Pavé of pan roasted Loch Duart salmon with sautéed green beans and mousseline sauce

Leek, red onion and blue cheese strudel with whole grain mustard dressing V

Pan seared pork steak with apple fritter and sweet cider sauce

~oOo~

Selection of vegetables and potatoes

~oOo~

Malted waffle with vanilla ice cream and espresso syrup V

Individual apple crumble with crème Anglaise V

Trio of ice cream V

~oOo~

Tea, coffee

£15.95 per person

THIS MENU IS NOT AVAILABLE ON FRIDAY OR SATURDAY EVENING

Please bring any special dietary requirements of allergies to our attention#

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Menu 2

Homemade roasted tomato soup topped with red pepper coulis V

Curried vegetable samosa with aubergine pickle and mint yoghurt dressing V

Poached pear and blue cheese puff pastry tartlet with toasted walnut dressing VN

~oOo~

Rump steak served on the black rock* with thyme roasted new potatoes and Diane sauce

Pan roasted pavé of salmon wrapped in pancetta with rocket scented mashed potato and tarragon cream sauce

Potato gnocchi with sautéed forest mushrooms and garlic cream sauce V

~oOo~

Selection of vegetables and potatoes

~oOo~

Homemade treacle lattice tart with crème Anglaise V

Malted waffle with a sweet cherry compote V

Trio of ice cream V

Selection of cheese and biscuits

~oOo~

Tea, coffee

£21.95 per person

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* This method of cooking uses a very high temperature rock that seals in all the natural juices, flavors and nutrients. All fat is trimmed off, no oils are used in the cooking process. The rocks placed at your table will be VERY HOT and should not be touched. Our younger guests should enjoy Black Rock dishes if being supervised by an adult

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Menu 3

Homemade French onion soup topped with parmesan croûte

White crab meat and creamy ricotta tartlet with parsley dressing

Wild mushroom and tarragon pâté with crusty bread and creamed garlic dressing V N

~oOo~

Sirloin steak served on the black rock* with thyme roasted tomatoes, garlic mushrooms and thick cut chips

9" stone baked pizza topped with chorizo sausage, salami and Serrano ham

Breast of pan seared chicken breast with vine roasted tomatoes, sautéed spinach and goats' cheese butter

Peppered mushroom and stilton pie with rocket and parmesan salad V

~oOo~

Selection of vegetables and potatoes

~oOo~

Rich chocolate and mandarin tart with white chocolate sauce V

Vanilla cheesecake with a ginger nut base V

Trio of ice cream V

Selection of cheese and biscuits

~oOo~

Tea, coffee

£25.00 per person

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Menu 4

Homemade cock-a-leekie soup finished with sautéed leeks

Bruschetta of chorizo sausage, slow roasted tomatoes and feta cheese with sweet basil dressing

Salmon and prawn fishcakes, poached egg and hollandaise sauce

~oOo~

Rib eye steak cooked on the black rock* with roasted cherry tomatoes, onion rings and béarnaise sauce

Braised shank of English lamb, with chateau potatoes and kleftico sauce

Wafer wrapped sea bass with soy noodles and crispy cabbage N

Mediterranean puff pastry strudel with oregano and basil coulis V

~oOo~

Selection of vegetables and potatoes

~oOo~

Strawberry and fromage frais mille-feuille with fruit coulis V

Homemade banoffi pie with toffee sauce and banoffi ice cream V

Trio of ice cream V

Selection of cheese and biscuits

~oOo~

Tea, coffee

£30.95 per person

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Menu 5

Homemade minted pea and ham soup finished with crispy lardons of pancetta

Assiette of salmon, cucumber salad and mustard dressing

Buffalo mozzarella, plum tomato and avocado salad with crushed basil and rocket V

~oOo~

Fillet steak cooked on the black rock* with traditional grill garnish and stilton sauce

Pan seared duck breast, confit duck leg, potato rosti with black cherry sauce and fruit compote

Poached pavé of salmon with lobster ravioli, caviar and chervil sauce

Staffordshire oatcakes with red onion , sun blushed tomatoes, Bertelin cheese and garlic sauce V

~oOo~

Selection of vegetables and potatoes

~oOo~

Chocolate and pear brownie with pistachio nut ice cream V N

New York style cheesecake topped with clotted cream V

Trio of ice cream V

Selection of cheese and biscuits

~oOo~

Tea, coffee

£35.95 per person

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