

Thursday 22nd Sept 2016

British Menu

Quail Scotch egg with tarragon and garlic with a micro herb salad

-

Pan fried salmon, braised lettuce and samphire

xxxx

Roast rib of beef with Yorkshire pudding, horseradish sauce,

-

Roasted monkfish with savoy cabbage and bacon

-

Vegetable shepherd's pie

xxxx

Rhubarb crumble tart with ginger wine syllabub and rhubarb syrup

-

Sticky toffee pudding

2 Courses £9.50

3 Courses £12.50

Coffee £1.50

Thursday 29th Sept 16

French Menu

Chicken liver parfait, onion jam and toasted herb bread

-

Butternut squash veloute, wild mushroom and cep oil

xxxx

Guinea fowl, boudin blanc, savoy cabbage and a white onion puree

-

Lemon sole meuniere, wild mushroom sauce and shallot and tarragon crushed potatoes

-

Whole baked camembert with rocket salad and crusty bread

xxxx

Clafouti aux Cerises

(Cherries cooked in a sweetened creamy batter)

-

Poire Belle Helene

(Poached pear, vanilla ice cream and chocolate sauce)

2 Courses £9.50

3 Courses £12.50

Coffee £1.50

Thursday 6th Oct
Italian Menu

Antipasti with cured Meats, grilled vegetables, roasted peppers and olives

-

Minestrone soup

xxxx

Calves liver with sage salsa verde, potato and crispy ham

-

Saltimbocca of sea bass, creamed potatoes and a micro salad

-

Wild mushroom risotto

xxxx

Tiramisu

-

Zabaglioni

2 Courses £9.50

3 Courses £12.50

Coffee £1.50

Thursday 13th October 16

October gourmet

Parfait of Duck Liver, Onion Compote, Rye Toast

xxxx

Crab and pink grapefruit chicory salad, mustard seed dressing

xxxx

Venison wellington, kale, truffle pommes puree, red wine jus

xxxx

Red mullet, asian greens, wasabi dressing

xxxx

Passion fruit tart

xxxx

Plum crumble, vanilla cream, pistachio tuille

£25 per person

Thursday 3rd November 16

Autumn Feast!

Boiled eggs and soldiers

-

Scallops with a pea puree

xxxx

Lemon sole, roasted squash, wild mushroom and truffle oil sauce

-

Breast of duck pan fried, with baby turnips, courgette and potato rosti and elderberry sauce

-

Warm caramelised red onion and welsh goats cheese filo tartlet with winter vegetable salad

xxxx

Vanilla panna cotta with fig and quince compote

-

Warm apple and berry cobbler

2 Courses £9.50

3 Courses £12.50

Coffee £1.50

Thursday 10th November 16

A night of Tapas

Gambas Gabardina – Battered King prawns

Pulpo gratin y queso – potatoes and octopus baked in a creamy lobster sauce gratinated with manchego cheese

Calamares – Crispy squid sprinkled with sea salt

Patatas braves con aioli – fried potatoes, with spicy tomato sauce and garlic mayonnaise

Croquettes de espinacas – potato croquettes filled with goat's cheese spinach and béchamel sauce

Albondigas – Beef and pork meatballs in a rich tomato sauce

Pollo y queso de cabra – Chicken and goat's cheese in chilli sauce

Paella mixta – traditional paella with chicken and fish

Pan fresco – bread and olives

£12.50 per person

Coffee £1.50

Thursday 17th November 16

Great British Fish and Chip night

A choice of:

Haddock

-

Scallops

-

Lemon sole

-

Chicken and smoked bacon pie

-

All served with a triple cooked chips, mushy peas, gravy and curry sauce on the side

Homemade bread and butter

-

Tea

£12.50 per person

Coffee £1.50

Thursday 24th November 16

Thursday 1st December 16

Thursday 8th December 16

Thursday 15th December 16

Christmas dinner

Salmon ceviche with dill crème fraiche and a selection of cress

XXXX

Duck liver parfait with apple and pear chutney

XXXX

Blackcurrant sorbet

XXXX

Roasted rib of beef, braised red cabbage, butter roasted carrots and potato fondant served with a creamy peppercorn sauce

-

Roast Lincolnshire turkey crown, sausage and cranberry terrine wrapped in streaky bacon and traditional vegetables

-

Roast winter vegetable pie with champ mash and green beans sautéed in horseradish butter

XXXX

Dark chocolate tart with raspberry compote

-

Christmas pudding with brandy cream

XXXX

Individual mincemeat tarts

-

Coffee

£20 per person

Thursday 12th January

French Night

Mussel and Saffron Broth

-

Warm salad of Wood Pigeon, pancetta, thyme New Potatoes and a Walnut Dressing

Xxxx

Beef Bourguignon with Mashed Potato, Steamed Kale and a Parsnip Crisps

-

Roasted Sea Bass on a Garlic and Chive Rosti with a Beurre Blanc Sauce

-

Goat's Cheese and Red onion marmalade Tartlet with a Rocket and Pea Shoot salad

xxxx

Dark Chocolate Tart with Vanilla Bean Ice Cream

-

Brioche Bread and Butter Pudding

2 Courses £9.50

3 Courses £12.50

Coffee £1.50

Thursday 19th January

Gourmet black tie

Pan-fried pigeon breast with sweetcorn and wild mushrooms

xxxx

Carrot soup with fresh coriander cream

xxxx

Deep-fried whitebait and sautéed scallop with caperberries, baby gherkins with pea puree

xxxx

Salmon fillet coated with a dill butter served with sautéed beetroot quarters, baby spinach
& spaghetti topped with a poached egg

—

Roast pork belly and whole caramelised baby onions with sage lyonnaise potatoes, braised
red cabbage and madeira jus

xxxx

Mascarpone rice pudding with plum jam and macadamia nut praline

-

Raspberry and vanilla parfait with honeycomb crumb finished with toffee and dark
chocolate ice-cream

6 course meal £25 per person

Thursday 26th January

Grill Night

Nibbles board to share

Xxxx

Choose a main, potato, side and sauce

Main	Potatoes	Side	Sauce
Rib of Beef	Triple cooked chips	Chef's salad	Diane
Garlic and Thyme Spatchcock Poussin	Truffle mashed potato	Seasonal vegetables	Pink peppercorn
Loin of Tuna	Sweet Potato wedges		Blue cheese
Spanish Vegetable Tortilla			Garlic butter

Xxxx

Traditional Trifle

-

Chocolate brownie

£15 per person

Thursday 9th February

A night of Tapas

Bread and Olives

-

Chorizo and Red wine

-

Traditional Paella

-

Deep fried Aubergine with a spicy tomato relish

-

Vegetarian Tortilla

-

Confit Pork with potatas bravas

-

Chicken and goat's cheese in chilli sauce

-

Crispy squid with sea salt

£15 per person

Thursday 16th February

Valentines Gourmet

Scotch Quails egg with tarragon and garlic

Xxxx

Tomato Galette with goats cheese, tapenade and pumpkin seeds

Xxxx

Sorbet

Xxxx

Honey roast duck breast, fondant potato, Kale and cherry jus

-

Monkfish scampi, wild garlic aioli and a pea puree

-

Xxxx

Chocolate and passion fruit bavaois

Xxxx

Cheese and biscuits

xxxx

Coffee and petite fours

7 course meal £25 per person

Thursday 2nd March
Mexican Night

Spicy Seafood stew with tomatoes and lime

-

Chicken Nachos with guacamole, salsa and soured cream

X

Pork tenderloin with chipotle sauce, pickled red cabbage and sweet potato

-

Grilled Salmon with chilli glaze, lime crème fraiche and spicy fried potatoes with soured cream

-

Corn cakes with avocado salsa

X

Rice pudding with cinnamon and raisins

-

Traditional Churros

2 Courses £9.50

3 Courses £12.50

Coffee £1.50

Thursday 9th March

**Taste of Lincolnshire
(Dan Parkes VRQ L3 Menu)**

Lincolnshire haslet Cote Hill Blue, mushrooms, celery & walnuts

-

Beetroot Apple & Parsnips

xxxx

Pork loin and stuffed chine celeriac, mustard & pineapple

-

Belleau Trout la Grenobloise Ratatouille, Bloody Mary & Batemans Leeks

-

From the fields of South Holland celebration of locally grown brassicas

xxxx

Stokes coffee panna cotta caramel sauce and sponge

-

Plate of Yorkshire forced rhubarb

2 Courses £9.50

3 Courses £12.50

Coffee £1.50

Thursday 16th March
Japanese Night

Suimono Soup- clear soup with king prawns and vegetables

-

Yasai Tempura – deep fried vegetables in a light tempura batter

-

Yakitori- Chicken skewers in a teriyaki sauce

Xxx

Pork Katsu Curry

-

Teriyaki Salmon

-

Tofu with vegetables, garlic, soy and chilli

All the above served with rice or noodles and stir fried vegetables

Xxx

Black sesame crème Brule

-

Ice cream

2 Courses £9.50

3 Courses £12.50

Coffee £1.50

Thursday 23rd March
Italian Menu
(Tammy Clarke VRQ L3 Menu)

Aperitivo: -roasted peach bellini cocktail with olive balls

xxx

Antipasto: -mozzarella, Parma ham and fig crostini with honey

xxx

Primo: - pasta shells with guanciale potatoes and tomatoes

xxx

Secondo: - pan fried scallops wrapped in pancetta with avocado puree

Xxx

Contorno: - lentil and squash salad with walnut and cranberries

xxx

Formaggi e frutta: - taleggio, dolcelatte, pecorino, provolone apricots, dates, prunes and brazil nuts

xxx

Dolce: - apple and rosemary cake with vanilla ice cream

xxx

Caffe: -coffee

Thursday 30th March
Champagne Afternoon Tea

A glass of champagne or bucks fizz served with the following

Potage of Cauliflower and truffle

-

Quail Scotch egg with tarragon and garlic

-

Smoked salmon and horseradish cream cheese mini bagel

-

Salt beef and pickled cucumber on wholemeal

-

Raisin and apple scone

-

Salted caramel chocolate brownie

-

Spiced carrot cake

-

Macaroons

£12.50 per person

Thursday 6th April
Charity Night in aid of Wishing upon a star

A night of Tapas

Gambas Gabardina – Battered King prawns

Pulpo gratin y queso – potatoes and octopus baked in a creamy lobster sauce gratinated with manchego cheese

Calamares – Crispy squid sprinkled with sea salt

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Albondigas – Beef and pork meatballs in a rich tomato sauce

Pollo y queso de cabra – Chicken and goat's cheese in chilli sauce

Paella mixta – traditional paella with chicken and fish

Pan fresco – bread and olives

£12.50 per person

Coffee £1.50

Thursday 11th May
School Dinner Pudding Club

Enjoy a light starter followed by 4 different school dinner puddings to bring back all those lovely memories:

Leek and potato soup

-

Chicken Liver parfait with onion and balsamic chutney

Xxx

Sticky toffee pudding

-

Apple crumble

-

Chocolate concrete

-

Rice pudding

All served with custard, cream and ice-cream

£12.50 per person

Thursday 4th May
Seafood Night

Langoustine Broth with tempura crayfish tails

-

Stir fried salt and pepper squid with watercress and ketchup manis

-

Tomato and goats cheese galette

Xxx

Monkfish stuffed with pepperonata and wrapped in Parma ham served with garlic mash and a seafood veloute

-

Moules Frites – steamed mussels in a garlic, cream and parsley sauce served with triple cooked fries

-

Grilled Lemon Sole with beuree noisette

Xxx

Bakewell Tart

-

Bailey's crème brulee