



St Georges Day



(Menu Served Friday 26th and Saturday 27th April 2024)

To Start

Pan fried chicken livers, red wine & balsamic vinegar (GF)

Toasted crumpet, bacon lardons, black pudding & a poached egg (GF)

Goujons of breaded cod, dressed salad & sweet chilli sauce (GF)

Roasted field mushroom, sun dried tomato & garlic stuffing. stilton gratin (GF)

Atlantic prawn & crayfish tian (GF)

For The Main Course

Fillet of pork, sage, Parma ham, marsala cream & sautéed potatoes (GF)

Rib Eye Steak. port & stilton sauce & fries (GF)

Breast of chicken wrapped in bacon, piquant demi-glace & sautéed potatoes (GF)

Sea Bass, braised samphire & lemon butter, & sautéed potatoes (GF)

Sweet potato wellington, mushroom and garlic cream & baby new potatoes

Desserts

Sticky toffee pudding with warm toffee sauce and vanilla ice cream

Fruit steamed pudding with custard

Fruit crumble with ice cream (GF)

Eton Mess (GF)

Brandy snap basket with poached pear & honeycomb ice cream

Ground coffee or freshly brewed tea and petit fours

(GF) These dishes can be made suitable for gluten free, please advise when placing your order

Two Courses £27.95

Three Courses £32.95

*To booked your table, please contact us at
The Sir Alfred Munnings on 01379 854861*

