



# “Chef’s Special”

**Saturday 21<sup>st</sup> of March at 7:30pm**

## **Starter**

Duck liver parfait, onion marmalade, toasted brioche

## **Second Course**

Fine tart of tomato and tapenade, goats cheese, basil

## **Main Course**

Roast rib of beef, snails with garlic parsley butter, green beans, shallots, bordelaise sauce, béarnaise, pomme frite

## **Dessert**

Lemon tart, lemon mascarpone, ice cream, raspberry gel

**£45.00 a head**

Some menu items may contain nut traces



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