

# APRIL SET MENU

*Welcome!*

2 COURSES £ 25  
3 COURSES £ 30

## START

GREEN VEGETABLE SOUP  
Green Vegetables | Steamed Dumpling | Parsley Oil

OUR FAMOUS CRISPY CHILLI BEEF  
Basmati Rice | Chinese Vegetables

DUCK LIVER PARFAIT  
Warm Focaccia | Pear & Mandarin Flavours

PAN FRIED CHICKEN LIVERS  
Bacon Lardons | Baby Onions | Port Wine Jus

JERSEY HAND DIVED SCALLOPS  
Carrot Purée | Pesto | Endive Salad

PRAWN & GAMBA COCKTAIL  
Kalamata Olive | Sun Blush Tomato | Cocktail Sauce

## MAIN

SEAFOOD PROVENÇAL  
Scallops, Prawns, Mussels, Haddock & Salmon | Basmati Rice | Dipping Bread

KING PRAWN CURRY  
Basmati Rice | Flat Bread | Crispy Onions

GREEN ASPARAGUS & PEA RISOTTO  
Topped w/Roasted Sweet Hispi Cabbage | Parmesan Crunch | Sauteed Mushrooms | Basil

DINGLEY DELL CRISPY BELLY PORK  
Hispi Cabbage | Fried Onions | Garlic Cream | Roasted Potatoes

CHEFFINS LAMB HOTPOT  
Suet Dumpling | Creamed Leeks

CLASSIC COTTAGE PIE  
Beef Jus | Brown Sauce | Minted Peas | Spinach

## DESSERT

LEMON, RASPBERRY & VANILLA TART  
Crème Anglaise

SALTED CARAMEL CHOCOLATE & HAZELNUT TART  
Salted Caramel Ice-Cream

APPLE TARTE TATIN  
Custard Ice-Cream

