

ALA CARTE MENU

Starters

- Scottish smoked salmon and prawn roulade on a bed of mixed leaves with marie rose sauce.
£8.50
- Homemade chicken and duck liver pâté served with Cumberland sauce and hot toast.
£7.25
- Fanned avocado pear with fresh cayfish topped with marie rose sauce.
£7.75
- Breadcrumbs goat's cheese deep-fried with fresh plum and pine kernel salad.
£6.25
- Slices of melon with a variety of tropical fruits in season, laced with peach liqueur.
£6.25
- Chef's homemade crab soup laced with brandy and cream.
£5.75
- Fresh Scottish scallops, wrapped in bacon, grilled with a crown of lemon.
£9.75
- Salad of feta cheese, cherry tomatoes, olives, cucumber romaine lettuce and red onion drizzled with olive oil.
£5.50
- Pan-fried Mediterranean king prawns with fresh garlic butter and lemon wedge.
£9.25
- Grilled field mushrooms with tomato provençale sauce glazed with parmesan cheese and a hint of basil.
£6.50
- Grilled black pudding with poached egg and hollandaise sauce.
£6.50
- Fanned avocado, fresh crab meat and Marie Rose sauce.
£8.75

Main Selection

- Marinated lamb shank on creamed potato with a redcurrant sauce and parsnip crisps.
£17.50
- Chargrilled Medallions fillet steak topped with stilton cheese on a crouton with a Merlot sauce.
£24.50
- Pan fried breast of chicken filled with sweet red pepper and brie with a spinach cream sauce.
£15.25
- Sirloin steak chargrilled with onions, assorted wild mushrooms, cream and brandy sauce.
£20.50
- Grilled halibut with prawns and capers.
£18.50
- Wild mushroom risotto with spinach and parmesan shavings
£14.50
- Pan-fried calves' liver with smoked bacon, onion mash and a Madeira wine sauce.
£15.75
- Grilled Dover sole, plain or with a cheese sauce.
£24.50
- Poached haddock with creamed potato topped with a rich parmesan cheese sauce.
£15.75
- Roast double breast of pheasant with button onions, mushrooms and bacon in a red wine sauce.
£16.50
- Pan fried Seabass fillets with spring onions, ginger and Teriyaki sauce.
£17.50
- Pan fried pork fillet with black pudding and an apple and Calvados sauce.
£16.75
- Roast breasts of Gressingham duck with a black cherry sauce.
£17.50
- Poached breast of chicken filled with monkfish and spinach with a lobster sauce.
£16.25

The Old School House Restaurant & Pavilion

2011 Savings
25% off in January
and February

Monday to Friday

When dining in the restaurant
(maximum 8 diners).

3 Course lunch with choices
£11.95

3 Course evening Table d'hôte with choices
£14.82

A la carte menu with a 25% reduction

Excluding 14th February or Bank holidays

To book a table please call
01543 480 009

Gratuities are discretionary unless the party is for six or more when a 10% gratuity will be added to your final bill.

Please be aware that our game may contain shot.

Thank you.