



Golden Arrow - October 2019

Menu

Forest mushroom and tarragon velouté
served with croutons

Thai cod and prawn fishcake
Coriander and lime remoulade

Wild boar terrine
Apple and plum chutney

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Roast sirloin of beef
Yorkshire pudding and Madeira

Minted leg of lamb tranche
Slow cooked, with honey roasted roots

Pesto crusted salmon fillet
On a sunblushed tomato and white bean cassoulet

Creamed leek, sweet potato and garden pea tart
*Glazed with gruyere cheese
(vegetarian by pre-order only)*

All served with Chef's choice of potatoes and a selection of vegetables

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Apple and sultana crumble
With vanilla custard

Chocolate and raspberry teardrop
With pouring cream

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*Selection of cheeses available as an additional course at £6.50
or as an alternative to dessert, at an additional supplement charge of £3.50*

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Bluebell blend coffee and mint chocolate

