

THE SCHOOL HOUSE

DINING | WEDDINGS | EVENTS

Saturday Lunch and Dinner Menu

£23.50

Trio of fanned melon with fruit coulis.
Grilled goats cheese on toasted brioche with a caramelised onion chutney.
Smoked mackerel salad with a horseradish crème fraiche.
Homemade soup of the day with croutons.
Thai crab fishcake with a chilli salsa.
Chicken and duck liver pâté with toasted brioche and a plum chutney.
Fresh crayfish salad with a marie rose sauce.

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Pan fried pork fillets with a creamy tarragon sauce.  
Chefs homemade Steak and field mushroom pie with puff pastry lid.  
Grilled fillet of seabass with sizzling chilli and ginger garnished with spring onions.  
Roast breast of Pheasant with button onions, mushrooms and bacon in a rich red wine sauce.  
Grilled hake with chorizo, cherry tomato and scallions.  
Roast breast of chicken filled with goat's cheese, sun dried tomato and spinach with basil oil dressing  
Confit of duck leg with a plum and port wine sauce.

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Vegetable and potato of the day included.

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Homemade cheesecake of the day.  
Limoncello pudding with a soft centre of limoncello lemon curd.  
Vanilla pannacotta with a fruit coulis.  
Warm chocolate brownie with vanilla ice cream.  
Chocolate roulade with a black cherry and kirsch cream filling  
Bellissimo ice cream with homemade cookies.  
Chefs desert of the day.

Fresh ground coffee with chocolate mints. £2.50

Gratuities are discretional unless the party is 6 or more when a 10% staff gratuity will be added to your final account.  
Please be aware that some of our game may contain shot.