

LAYING UP SUPPER SATURDAY 15TH OCTOBER 2022

THE PYEWIPE

MENU

Chicken Liver Parfait on a Bruschetta with red onion marmalade and rocket

Twice baked cheese soufflé on a cream mushroom & spinach sauce (V)

Prawn cocktail with Marie Rose sauce

Mushrooms sauted in garlic, coriander & soy sauce on Bruschetta (V) (DF)

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Chicken breast stuffed with stilton wrapped in Parma ham (GF)
on a bacon & chive mash with creamy stilton sauce & seasonal vegetables

Caramelized red onion & stilton tart (V)
topped with deep fried rocket & balsamic reduction, new potatoes & salad

Pan fried Sea Bass (GF) (DF)

Broccoli, peas, chili, potatoes – warm maple, orange & ginger dressing

Slow cooked Belly Pork (GF) (DF)

Sage & cider sauce – mash potato – crackling – chantenay carrots – sugar snaps

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Black Forest Roulade (GF)

Chocolate & brandy sponge, filled with cream & black cherries served with vanilla ice cream

Lemon Cheesecake

Served with vanilla ice cream & raspberry coulis

Fresh Fruit Pavlova (GF)

Meringue topped with Chantilly cream & fresh berries with a duo of fruit coulis

Peanut & Chocolate Brownie (VG) (DF)

Served with salted caramel sauce & vegan vanilla ice cream

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3 Courses £33.00 per head

2 courses (Starter and Main) £28 per head

2 courses (Main & Dessert) £27 per head