

The Wooden Fender

STARTERS

Seared King Scallops

*With a cauliflower puree, Mini Potato Rosti,
Asparagus tips, pancetta Crumb & Lobster Sauce*

Whole Baked Camembert

With Crusty Baguette, Stokes Onion Chutney Celery Sticks

Homemade Crispy Scotch Egg

Served With a Mustard Hollandaise Baby Rocket and Amaranth Leaves

Crispy Shredded Duck Pancakes

Served with warm Pancakes hoi-sin sauce, cucumber and spring onion

King Prawn Pill Pill

King Prawns Cooked Together With Chilli, Thai Basil & Garlic

Homemade Soup of the Day

Served with Crusty Baguette & Salted Butter

MAIN COURSES

Hand Cut 8oz Ribeye Steak

*Served with a plum tomato & Peppered garlic mushrooms
With hand cut steak chips, green beans & a Béarnaise sauce*

Fender Classic Fish Pie

Salmon, smoked haddock, prawns in a creamy white wine sauce topped with cheddar mash

Pan-fried Philly Chicken Breast

With potato gratin, Green Beans, asparagus finished with a bacon, Wild Mushroom & cream cheese sauce

Seared Barbary Breast of Duck

Served with potato Gratin, green beans, roasted beetroot & a Chinese plum & Garlic sauce

Steak, Kidney & Red Wine Suet Pudding

Roasted Garlic Parmentier potatoes, carrot and swede mash, buttered greens, & onion jus

Smoked Apple Wood Cheddar Soufflé Filo Tart

Served with New potatoes, Tomato & Red Onion Salad, finished with a Classic Pomodoro Sauce

DESSERTS

Chilled Sharp Lemon Posset

Creamy Posset with a sharp tang served With Sweet vanilla sables

Caramel Apple Tarte Tatin

With Movenpick Vanilla ice cream & toffee sauce & Nut Brittle

Melting Chocolate Fondant

Served with Roddas Clotted cream, chocolate sauce and chocolate soil

Baked White Chocolate Cheesecake

With a berry compote & whipped fresh cream & Raspberry Coulis

Fender Cheeseboard

Served with biscuits & chutney, grapes & celery

Coffee & Chocolates

£35 per Person