& Jacques Bar

## TEATIME SPECIAL

## **STARTERS**

**Homemade Soup (v)** 

Crusty bread & butter

**Greenland Prawn Cocktail** 

Marie Rose sauce, bread & butter

**Grilled Black Pudding** 

Bacon Jam, Smoked Applewood cheese, toasted Ciabatta

**Smooth Chicken Liver Pate** 

Toasted ciabatta & fig chutney

Garlic Bread (v)

Plain or with cheese

Wild Mushrooms (v)

Creamy fresh garlic & parsley sauce on toasted sourdough

## **MAINS**

**Beer Battered Haddock & Chips** 

Mushy peas, tartar sauce & lemon

Steak & Ale Pie

Chips & mushy peas

Chicken or Wild Mushroom (v) Stroganoff

Chips or rice & seasonal vegetables

Sweet & Sour Cauliflower(v)

Pineapple, sugar snap peas, peppers & onions in a sweet & sour sauce with prawn crackers

York Ham

Chips, egg & garden peas

**Pork Steak** 

Champ mash, Apple, Dijon & cider jus with seasonal vegetables

## **DESSERTS**

**Mixed Berry Eton Mess** 

Mixed berry compote, meringue, strawberry ice cream & Chantilly cream

Salted Caramel & Pecan Brownie

With vanilla ice cream

**Sticky Toffee Pudding** 

With vanilla ice cream

Vanilla Crème Brulee

With Homemade shortbread biscuit and Red Berry Compote