

## Hors d'œuvres Menu

The following hors d'œuvres are \$2.75 a piece

Dry Pickled Silverside of Beef with Oxford Sauce

Potted Duck with Wild Cherry Glaze Toasts

Q & B B.L.T.

Goat Cheese, Roasted Red Pepper and Tapanade Tart (v)

Port Poached Pear, Stilton & Endive (v)

3 Year Old Cheddar & Smoky Tomatoes on Toast (v)

The following hors d'œuvres are \$3.95 a piece

Roast Beef and Yorkshire Pudding with Horseradish Cream

House Smoked Bacon & Chocolate Hazelnut Eggy Bread

Moroccan Lamb Shoulder rolls

Ale Battered Haddock with Tartare Sauce

House Smoked Salmon, Goat Cheese & Pistou Cream Toasts

### Additional

Grilled Lamb Chops \$5.75 a piece

Cheese Platter \$7 per person

Bowl of Hand Cut Chips & House Ketchup (v) \$6

(v) Indicates vegetarian