

The Oliver Twist at Guyhirn
6 Course Gourmet Evening £25.00

Amuse Bouche

Beef Consommé with horseradish panna cotta

.....

Starter

Crispy Pigs Tail

Apple puree, vanilla jelly and bacon dust

.....

Intermediate

Pan fried sea bass

Pearl barley salad, fennel, orange and star anise

.....

Main

Duo of lamb

*Lamb neck crumble, lamb belly, celeriac puree, lamb jus,
Peas and tomato concasse*

.....

Dessert

Chocolate brulée with parsnip ice cream

.....

Coffee and petit fours

Rose water Turkish delights

White chocolate and coconut truffle

**WEDNESDAY 26TH JANUARY 2011 BOOK YOUR TABLE NOW TO AVOID
DISAPPOINTMENT TEL 01945 450523**

Freshly ground coffee and home made shortbread **£2.80**

Bar Snacks

Pie of the day £10.95
Served with seasonal vegetables

Fish and chips £9.95
Beer battered fish served with chips and tartar sauce

Lasagne – £10.95
Served with salad and garlic bread

Sirloin Steak and Chips £15.95
Garlic butter, mushroom duxelle and roasted cherry tomatoes

Roasted Vegetable Bake £10.95
Marinated vegetables roasted and topped with feta

Grilled Rainbow Trout £13.95
Herb crushed new potatoes, spinach and lemon dressing

Sides **£2.95**

Creamed potatoes

Dauphinoise

Spinach

Seasonal vegetables

Chips

Mixed salad