

The Cottage Specials Menu

Starters

Homemade Cream of Butternut, Roasted Red Pepper and Basil Soup - £4.25
Served with a Garlic Crouton

Button Mushrooms Cooked in a Garlic and Stilton Cream Sauce - £4.95
Set on a Wedge of Herb Toast

Tiger Prawns Wrapped in Smoked Salmon - £5.95
Finished with a Avocado, Lime and Chilli Salsa and Set on a Dressed Salad Bed

Prosciutto Ham, Pine Nuts and Chargrilled Mediterranean Vegetables - £5.25
Drizzled with a Sweet and Sour Dressing

Pan Fried King Scallops - £5.95
Served with Red and Yellow Pepper Coulis on a Bed of Rocket and Finished with a Tangy Homemade Dressing



Main Courses

Pan Fried Chicken Breast - £10.95
Set on a Bed of Pancetta Mash and Enhanced with a Rich Mushroom and Madeira Cream Sauce

Trio Of Fish - £10.95
Fillets of North Sea Cod, Scottish Salmon and Line Caught Seabass on a Light Lemon and Chive Mashed Potato Bed and Finished with a Creamy White Wine Sauce

Rack of Suffolk Lamb - £13.95
Sep upon a Base of Thyme Infused Crushed Potatoes. Accompanied with a Red Onion Marmalade and Finished with a Rich Redcurrant and Rosemary Jus

Pan Fried Lambs Liver and Best Back Smoked Bacon - £9.25
Served on a Bed of Creamy Mashed Potato and
Complemented with a Rich Red Wine and Onion Gravy

Roasted Red Pepper and Goat's Cheese Wellington - £8.95
Served with Crushed New Potatoes and a Tossed Salad and Finished with a Balsamic Reduction



Desserts

Homemade Raspberry and Shortbread Mille Feuille - £4.95
Served with a Sweet Berry Coulis

Homemade Rhubarb Crumble - £4.50
Serve with either Cream, Ice Cream or Custard

Brandy Snap Basket - £4.75
Filled with Exotic Fruit Salad and Finished with a
Passion Fruit and "Archers" Coulis

Homemade Dark Chocolate and Baileys Cheesecake - £ 4.75
Served with Vanilla Ice Cream

English Cheese Plate with Biscuits - £4.75
Served with a Homemade Grape Chutney