



## **MAD MONDAY AT DISH**

Jugs of tap water will now be charged at £1 –  
the money raised will go to The Charity of the Month

### ***Starters***

- Roasted tomato and basil soup with crispy croutons
- Smoked salmon, Crayfish and cream cheese roulade with pickled cucumber and Melba toasts
- Pressed ham hock terrine with homemade Piccalilli
- Goats cheese and red pepper Bavoire with slow roasted tomato salad

### ***Main Courses***

- Poached chicken breast served with dauphinoise potatoes, buttered Savoy cabbage and a red wine jus
- Pan fried fillet of Mackerel served with beetroot, horseradish and new potato salad with fine green beans and a lemon and shallot dressing
- Prime Pork chop with bubble and squeak, braised red cabbage and a Madeira and sage jus
- Blue cheese and Caramelised red onion tart served with a pear and hazelnut salad and warm new potatoes

### ***Desserts***

- Sticky toffee pudding with hot fudge sauce and banana ice cream
- Belgian waffle with vanilla ice cream and Maple Syrup
- Vanilla pannacotta with macerated strawberries and shortbread
- European cheeseboard served with saffron and pear chutney and crackers (£3 supplement)

£15.50 for three courses

**THIS IS A SAMPLE MENU TO GIVE YOU AN IDEA OF OUR FOOD STYLE**