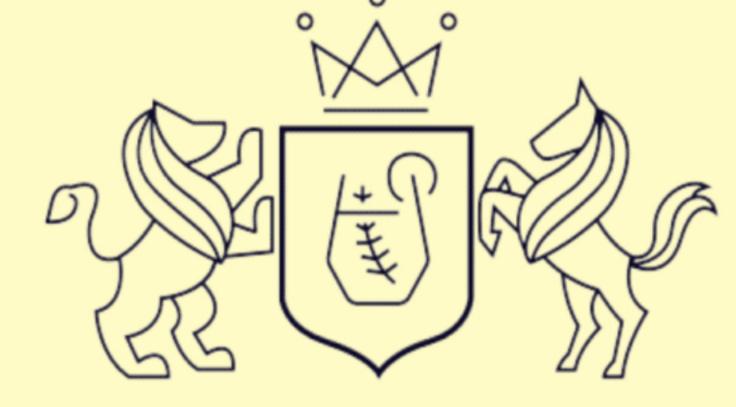
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DISTILLERY & CHOCOLATIERS

Celebration Menu: Main Course Options

Minimum Number of Guests: 20

Max choice of each course (3)

Dessert Options on following pages

Pre Orders & dietaries required in advance

Duo of Red Mullet & Seabass fillets, on a tomato & crayfish Linguine £22
Blackened Monkfish, mango & avocado salsa, sauteed noodles £26
Lemon Sole Fillets stuffed with seatrout, crab risotto £26
Whole Baked Fish in lemon butter with wilted greens, samphire and diced potatoes £MP Salmon Steak on a warmed potato salad, tartare cream and wilted spinach £20
Seabass fillet, on prawn risotto with parsley oil & shaved parmesan £22
Baked Haddock Fillet, dauphinoise potatoes, prawn cream sauce £20
Smoked Haddock Rarebit, creamed potatoes, tender stem broccoli, cheese sauce £20
Classic Fish Pie, (fish & shellfish) topped with cheddar mash, seasonal vegetables £18

Duck Breast, bubble & squeak potato cake, wilted greens & red wine sauce £25
Seared Venison, wild mushroom tart, creamed leeks & bacon, juniper jus £28
Paprika Spiced Chicken Supreme, butternut squash, pinenut cous cous, mango salsa £21
Breaded Chicken Breast filled with cream cheese, spiced vegetable noodles £20
Lemon Chicken breast, bulger wheat, fennel, lemon crème fraiche £20
Indian spiced Chicken breast, onion bhaji, basmati rice, minted yoghurt dressing £20
Braised Pork Cheek, parsnip mash, root vegetables £22
Confit Lamb Shoulder, apricot & rosemary stuffing, roasted shallots, creamed potatoes £24
Trio of Fillets (Beef: Venison: Pork) on complementing vegetables
garnish & potatoes, red wine jus £30

Breaded Pork Escalope, black pudding mash, roasted apple & calvados sauce £20 Confit Duck Leg, mixed bean & pancetta cassoulet with herb crumb £22 Braised Ham Shank with parsley mash, red cabbage & parsley sauce £20

Baked Savoury Onion Tart, sage, leeks, rocket & parmesan cheese £17
Brie & Cranberry Pithiver, braised red cabbage, boulangère potatoes £18
Colcannon Potato Cake, wilted greens, poached egg shaved parmesan £17
Wild Mushroom Risotto, fresh rocket shaved parmesan £17
Roasted Vegetable Curry, basmati rice & cumin flat bread £18
Vegetable Tartlet of Leeks, Root Vegetables topped with a poached egg & Hollandaise £18
Beetroot Gratin in a cream & herb sauce, parmesan scone, red onion marmalade £17