

Humberside & Lincolnshire Orienteers Dinner Menu

2 Course £19.00

3 Course £23.50

Starters

Harrisons Creamed Leek & Black Pepper Soup (v)

Served with locally baked onion loaf.

Alfred Enderby's Duo of Smoked Fish

Duo of Grimsby smoked haddock mini fishcake & homemade smoked trout pate, tartare sauce & dressed salad.

Lincolnshire Rarebit (v)

Locally baked onion bread, baked with mixed wild mushrooms & a Tom Woods & Lincolnshire Poacher cheese sauce.

Pressed Chicken & Leek Terrine

Roast chicken layered with homemade chicken stock, buttered leeks, fresh thyme & mushrooms, wrapped in cured ham with a roast shallot puree & crushed pistachio.

Mains

10oz Sirloin Steak

(£3 supplement)

Char grilled to your liking and served with a flat mushroom, roast tomatoes, dressed salad and our hand cut twice cooked chips.

Why not add a steak sauce for **£2.50** & a bowl of onion rings for **£2**

4 Peppercorn

Diane

Grain Mustard & Blue Cheese

Red Wine Glaze

British Lamb Shank

Slow cooked lamb shank, served with caramelised shallot mashed potato, roast shallots & minted shank stock gravy.

Stuffed Pork Loin

Bone on pork loin, stuffed with a Lincolnshire sausage & apricot stuffing with thyme duchess potatoes, roast mixed vegetables and a honey & mustard sauce.

British Crisp Arctic Char

Beautiful fish with similar attributes to salmon & trout, simply shallow fried & served with creamed watercress & spinach & pan fried buttered new potatoes.

Vegetarian Tarte Tatin (v)

Caramelised red onion, beetroot, tomato & parsnip topped with a puff pastry disk, oven baked until crisp & expertly flipped & served with hand cut chunky chips & a dressed rocket salad.

Desserts

Eton Mess (v)

Classic English dessert with whipped Chantilly cream, crushed meringue & fresh strawberries.

Baileys Crème Brulee (v)

Baileys flavoured crème brulee with orange shortbread biscuits.

Chef's Sticky Toffee Pudding (v)

One of chef's specialities, a soft, moist & sticky pudding, topped with homemade toffee sauce served with Roe's Farm Dairy Vanilla Ice Cream.

Chocolate Duo (v)

Chef's chocolate brownie served with a rich chocolate orange cup.

Selection of Lincolnshire Roe's Farm Dairy Ice Creams (v)

Selection of ice cream produced at Barrow-upon-Humber's Roe's Farm Dairy