

# HOUSE SELECT

3 COURSES £25.95

## STARTERS

### OAK SMOKED SALMON & PRAWN MARIE ROSE

Baby gem salad with lemon & ciabatta croutons

### HOUSE STACK

Stornoway black pudding with poached egg, potato scone and a Parma ham crisp drizzled with hollandaise

### FINE CHICKEN LIVER PÂTÉ

Walnut & pumpkin seed bread with spiced fruit chutney

### WARM CRUMBED BRIE WEDGES

Petit salad and redcurrant sauce

### CRISP VEGETABLE OR CHICKEN TEMPURA

Light chilli & coriander batter with wasabi mayonnaise and sesame dressing



## MAINS

### THYME ROAST BREAST OF CHICKEN

Creamed potato, honey roast roots and café au lait cream

### CITRUS FILLET OF SEA BASS

Mashed potato with lemon scented greens and a tomato & basil salsa

### VEGETABLE TAQUITOS

Slow cooked vegetables wrapped with lime & black pepper topped with mozzarella, chipotle mayo and pico de gallo

### MONKFISH & PRAWN MASSAMAN CURRY

Aromatic peanut & coconut sauce with spicy rice

### GRILLED SCOTCH RIBEYE STEAK

Grill garni with a watercress salad, an onion ring and peppercorn sauce (£3.00 supplement)



## DESSERTS

### BLUEBERRY & VANILLA PANNA COTTA

Berry compote with crumbled shortbread pieces

### STRAWBERRY CHEESECAKE

White chocolate shavings with strawberry ice cream

### STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla ice cream

### LUXURY BELGIAN CHOCOLATE FUDGE CAKE

Served warm with vanilla ice cream

### THE TREE HOUSE CHEESE SELECTION

Wedges of Somerset brie, Isle of Mull cheddar & Blue murder cheese with mini oaties, chutney and grapes





**THE**  
**TREE**  
**HOUSE**