

# *The Three Tuns Hotel*

## **Set Menu 3**

### *first Course*

*Homemade Blue Cheese & Broccoli Soup* ✓

*Moules Mariniere, Mussels in White Wine,  
Cream and Garlic*

*Avocado Pear with Cheese and Walnuts* ✓

*Gravadlax Salmon with Dill Sauce*

### *Main Course*

*Supreme of Chicken Stuffed with Homemade Chicken Liver Pate Served  
with a Paprika Cream Sauce*

*Grilled Sea Bass with Rosemary & Lemons on a Bed of Steamed Green  
Beans*

*Fillet Steak Diane, Prime English Fillet of Beef Pan Fried with Brandy,  
Cream, Mustard and Red Wine*

*Whole Roasted Partridge served with a Wild Blackberry, Apple & Red  
Wine Jus*

*Braised Lamb Shank with White Wine, Rosemary and Honey*

*Pan Fried Fillet of Pork with a Calvados Sauce*

*Towers of Mozzarella Cheese and Slices of Aubergine served with a Chilli  
& Tomato Dressing* ✓

### *Dessert*

*Caramelised Oranges in Brandy*

*Profiteroles served with a chocolate Sauce*

*Red Berry Cheesecake*

2 Courses £24.50 Per Head

3 Courses £29.95 Per Head