

Social Menu 2015/16
4 course meal £28.00

	Ref No
Starters	
Chicken liver pate with Cumberland sauce in port	001/SOCs
Fillet of trout meuniere	002/SOCs
Smoked salmon rolled with prawns	003/SOCs
Seafood salad	004/SOCs
Egg mayonnaise with anchovies	005/SOCs
Hot salmon fillet mayonnaise	006/SOCs
Minestrone au parmesan	007/SOCs
Carrot & coriander soup	008/SOCs
Cream of asparagus & sorrel soup	009/SOCs
Fried goujon - tartare sauce	010/SOCs
Poached egg mornay	011/SOCs
Mushrooms with bacon & mozzarella cheese	012/SOCs
Chilled melon kiwi & white grape cocktail	013/SOCs
 Main Course	
Chicken supreme cordon bleu (filled with ham & cheese)	014/SOCm
Breast of chicken topped with bacon & cheese	015/SOCm
Roast fillet of cod with a garlic & herb crust	016/SOCm
Rack of lamb garni	017/SOCm
Sirloin steak - diane sauce	018/SOCm
Fillet of fresh salmon served on spinach & white wine sauce	019/SOCm
Roast beef – Yorkshire	020/SOCm
Breast of gressingham duck in orange sauce	021/SOCm
Baked leg of lamb garnished with shallots	022/SOCm
Baked ham madeira sauce with fresh pineapple	023/SOCm
Loin of pork topped with brown sugar & grated cheese	024/SOCm



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Sweets

Banoffee pie	025/SOCp
Apple & fruits of the forest pie	026/SOCp
Chocolate choux buns	027/SOCp
Sherry fruit trifle	028/SOCp
Fresh strawberries & raspberries (in season)	029/SOCp
Blackcurrant cheesecake	030/SOCp
Fresh fruit salad	031/SOCp
Tiramisu	032/SOCp

Savory

Selection of cheeses with celery & grapes	033/SOCcb
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Vegetarian as required

Coffee - mints

Wine List from 1st September 2015

WHITE WINE

HOUSE WINE

L'Artista Sauvignon Blanc, Chile

A typically fresh, lively Sauvignon Blanc with light gooseberry aromas and flavours.

Bottle £12.50 order W/01

HOUSE WINE

Griffin Ridge White, Vin de Pays D'oc, France

An ideal house wine, quite dry, fresh and clean with good weight. It has 20% Chardonnay in the makeup, an easy drinking wine.

Bottle £12.50 order W/02

San Valentino Pinot Grigio, Italy

Straw yellow in appearance, this is a generous, well-balanced wine with rich, fruity fragrances with a crisp freshness on the palate.

Bottle £13.50 order W/03

Whistling Duck Semillon Sauvignon Blanc

A fruit driven nose of lychee and pomegranate with def-inite lime characteristics. The lively palate has good fruit flavour balanced by soft, subtle oak and fresh acid-ity with a long lasting and satisfying finish.

Bottle £13.50 order W/04

Riebeek Cellars Chenin Blanc, South Africa

Produced from old bush vines with low yields harvested at optimum ripeness. Fermented with specially selected yeast adding to the complexity and mouth feel of this style of Chenin Blanc.

Bottle £14.50 order W/05

Macon-Lugny Les Genievres Louis Latour, France

Clean and fresh with a nutty, biscuit characters, firm acidity and a hint of peachy fruit on the palate. Dry but well flavoured.

Bottle £18.50 order W/06

Essenze Sauvignon Blanc, New Zealand

A lively, expressive nose dominated by lemon and lime blossom notes, complimented by hints of passion fruit and nettle. A zesty burst of lemon followed by a juicy mid palate filled with passion fruit, lime and exotic herb notes. Racy acidity provides great length with a crisp, lingering finish.

Bottle £16.50 order W/07

Le Versant Viognier Vin de Pays D'oc, France

Beautiful yellow colour with green glints. Intense nose of apricots, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish. Ideal with white meat, salads and seafood.

Bottle £16.50 order W/08

RED WINE

HOUSE WINE

L'Artista Merlot, Chile

Wonderfully intense with luscious plum flavours. Succulent and fruity.

Bottle £12.50 order W/09

HOUSE WINE

Griffin Ridge Red, Vin de Pays D'oc, France

A house wine that is been blended to be soft and fruity. It is medium bodied and can be drunk with or without food.

Bottle £12.50 order W/010

Whistling Duck Shiraz, Australia

Aromas of ripe plum fruit with hints of spice and subtle oak. Soft tannins and ripe fruit flavours combine to give depth and length on the palate.

Bottle £13.50 order W/011

Marques Del Atrio Tempranillo, Spain

Deep red, clean and bright. Persistent aromas of red fruit and elegant spicy notes. In the mouth, we find pleasant tannins that provide complexity to a long aftertaste.

Bottle £15.50 order W/012

Riebeek Cellars Pinotage, South Africa

The flavours of this unique South African cultivar are complex and exciting with ripe plum and fruitcake, all beautifully integrated and then finished with subtle oak for a lingering aftertaste.

Bottle £14.50 order W/013

Château Haut Grelot Premieres Cote De Blaye, France

A great bouquet of soft ripe berry fruit giving way to an elegant rich and deep flavoured palate.

Bottle 18.50 order W/014

San Felipe Reserva Malbec, Argentina

Intense, with lots of body. Notes of fruit, oak and candied vanilla greet the nose and follow into the mouth. Soft supple tannins leave an enjoyable finish on the palate.

Bottle £16.00 order W/015

Richland Black Shiraz

Sensational, smooth and strong! Very ripe blackberry flavours with vanilla cream and pepper spice. A heavy weight with great concentration and length.

Bottle £16.00 order W/016

Le Versant Pinot Noir Vin de Pays D'Oc, France

Medium-bodied Pinot Noir with soft tannins and good crisp acidity.

Bottle £16.50 order W/017

ROSE WINE

HOUSE WINE

Griffin Ridge Rose Vin de Pays D'oc, France

Pink rose petal colour fresh nose of raspberry aromas. Ideal for just drinking by itself or matched with salads or white meat dishes.

Bottle £12.50 order W/020

Le Versant Grenache Rose, Pays D'OC IGP, France

A delicate sweet nose, deliciously scented. Notes of red fruits combine with more floral aromas like apple or orange blossom.

Bottle £16.50 order W/020

CHAMPAGNE & SPARKLING

Prosecco, Italy

Crystal clear with a hearty white froth and a fine perlage. Fresh, fragrant aromas of peach, citrus and tropical fruits. Delicately soft and harmonious on the palate.

Bottle £19.50 order W/020

Collet Brut Champagne, France

Golden in colour, robust and well structured with a long finish. It has a minimum of 3 years of cellaring before being shipped.

Bottle £29.50 order W/021