

THE
FLEMMYNG RESTAURANT

NOVEMBER MENU

2 COURSE £16/3 COURSE £20

SOUP OF THE DAY
With Micro Herbs

CHICKEN LIVER PATE
With House Chutney, Oatcakes and Dressed Salad

SCOTTISH SALMON, CREAM CHEESE AND HORSERADISH
PARCEL
With Buttered Granary Bread, Lemon Wedge and Dressed Salad

PAN-ROASTED CHICKEN BREAST
Chorizo and 5 Bean Cassoulet

VENISON BURGER
Served on a Brioche Bun with Cheese and Bacon, Chips, Relish and Salad

WILD MUSHROOM STROGANOFF
Basmati Rice and Seasonal Vegetables

CHEESECAKE OF THE DAY
(Please ask your server)

CLOOTIE DUMPLING
Pouring Cream

TRIO OF ICE CREAM AND SORBET