

The  
Lodge  
*9*  
Club



Supper: Friday 21<sup>st</sup> October 2016

a tiny starter & main meal will be served to you,  
to allow room for extensive puddings, ha! ha!

to start.....

Leek & Potato Soup, crusty slices with English butter (v)  
Pan Seared Pigeon, hedgerow salad (g)  
Goats Cheese Ciabatta, chives and pomegranate (v)

to follow.....

Old Fashioned Fish Pie, cheesy mash, peas & savoy cabbage  
Spinach, Ricotta & Pinenut Crepe, mini roasters & green veggies (v) (n)  
Beef Stroganoff, classic rice & broccoli florets  
Hunters Chicken, mini roasters & winter roots

to finish.....

**First desserts** (The Late Harvest Ones) with jugs of custard  
Eves Pudding - Apple Fritters - Plum Galette

**Second desserts** (The Historic Ones)  
Eton Mess - Cambridge Burnt Cream - Lemon Syllabub

**Third desserts** (It Has To Be Choochie Ones) with Madagascan Vanilla Ice Cream  
White Chocolate Blondie – Milk Chocolate Orange Pot - Chocolate Fudge Cheesecake

£ 25.95

BLAKELANDS  
*Country House*  
Halfpenny Green  
South Staffordshire  
DY7 5DP

Tea & Coffee.....

**£2.60 per guest**

Freshly Ground Arabica Beans

Cappuccino; Latte; Espresso; Moccaccino; Latte Macchiato

or

Hot Chocolate

Double Espresso £2.95

**Infusions**

Traditional English

Everyday

Peppermint; Camomile; Earl Grey; Darjeeling; Assam, Lady Grey

or English Breakfast

Baileys Macchiato - £3.95

As well as a full range of

Liqueur coffee's - £4.65

Next Time.....

The Next Pudding Party will be – To be confirmed

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