

TO START

Butternut Squash and Parsnip Soup

Chicken Liver Pate
Orange Salad and Sourdough Bread

Smoked and Prawn Platter

Yorkshire Puddings, Onion Gravy

MAIN COURSE

Roast Sirloin of Beef, Yorkshire Pudding

Roast Chicken Breast
Sage Stuffing, Chipolata Bacon Roll

Grilled Lemon Sole Fillet
Mussel and Saffron Broth

Spinach and Mushroom Pancake Gateaux
Blue Cheese Cream

All served with a selection of Seasonal Vegetables and Potatoes

DESSERTS

Chocolate Tart
Coffee Anglaise

Bread and Butter Pudding
Custard Sauce

Vanilla Cheesecake
Strawberry Coulis

Sliced Fresh Fruit
Lime Syrup

£12.00 per person – 1 course

£16.00 per person – 2 courses

£19.95 per person – 3 courses including tea or coffee

Price is inclusive of V.A.T

If you are concerned about food allergies e.g. eggs, nuts etc, you are invited to ask one of our associates for assistance when choosing the menu items