



STARTERS

Chef's Homemade Soup of the Day

Served with a Freshly Baked Bread Roll & Butter

Breaded Mushrooms

*Freshly Breaded, Deep Fried Mushrooms Accompanied with Garlic and Chive Dip
Served with a Side Salad*

Prawn & Apple Salad

*North Atlantic Prawns & Apples Bound in a Marie Rose Sauce Served on Dressed
Continental Leaves*

Smooth Chicken Liver Pate

Accompanied with Hot Granary Toast and Cranberry Relish

Chicken Caesar Salad

*Grilled Chicken Served on Baby Gem Lettuce with Crispy Croutons, Fresh
Parmesan & Caesar Dressing*





MAIN COURSES

6oz Rump Steak Garni

Cooked to Your Specification Served with Hand Cut Chips

Grilled Tuna Supreme

Napped with a Spring Onion, Lime & Sweet Chilli Sauce

Roast Pork

*Slow Roast Loin of Pork Served on Wholegrain Mustard & Chive Potato Cake
Napped with Cider Jus*

Vegetarian Wellington (V)

Mushroom, Brie & Cranberry Wellington Served on Pesto & Herb Cream Sauce

All Main Courses served with Seasonal Vegetables and Potatoes





DESSERTS

Trio of Profiteroles

Served with Hot Chocolate Sauce

Homemade Baked Blueberry Muffin Cheesecake

Served with Fresh Dairy Cream

Apple & Sultana Crumble

Served with Custard

Belgian Waffle Topped with Mixed Berries

Served with Ice Cream

Assorted Ice Cream

Served with a Fan Wafer

FRESHLY BREWED COFFEE

£15.95 per person for 2 Courses with Coffee

£18.95 per person for 3 Courses with Coffee

Please note some products may contain traces of nut or fish bones.
If you have any allergies please speak to a member of staff. Thank you

16/1/2012

