



## **STARTERS**

### **Chef's Homemade Soup of the Day**

*Served with a Freshly Baked Bread Roll & Butter*

### **Pearls of Galia Melon**

*Marinated in Malibu and Ginger accompanied with Fresh Strawberries*

### **Roasted Sweet Pepper and Goats Cheese Tart (V)**

*Served on Balsamic Dressed Continental Leaves*

### **Smooth Chicken Liver & Spinach Pate**

*Accompanied with Hot Granary Toast and Cranberry Relish*





## **MAIN COURSES**

### **Roast Topside of Beef**

*Served with a Herb Yorkshire Pudding and Coated with a Rich Bordelaise Sauce*

### **Supreme of Chicken**

*Stuffed with Brie, Wrapped in Bacon and Served on a Mushroom and Tarragon Cream Sauce*

### **Honey Baked Ham**

*Coated with a Leek and Wensleydale Sauce*

### **Spiced Salmon Fishcakes**

*Served with a Smooth Parsley Sauce*

### **Stir Fried Vegetables (V)**

*Cooked in Black Bean Sauce  
Tossed in Egg Noodles*

***All Main Courses served with Seasonal Vegetables and Potatoes***





## **DESSERTS**

### **Toffee Crepes**

*Filled with Vanilla Ice Cream and Topped with Butterscotch Sauce*

### **Warm Chocolate Tart**

*Served with Vanilla Ice Cream*

### **Mandarin Cheesecake**

*Served with Fresh Dairy Cream*

### **Homemade Rice Pudding**

*Centred with Strawberry Jam*

### **Assorted Ice Cream**

*Served with a Fan Wafer*

## **FRESHLY BREWED COFFEE**

**£8.95 per person for 2 Courses with Coffee**

**£11.95 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

16-01-2012

