



Create Your Own Menu

Starters

- Choice Of Home Made Soup £4.95
Mushroom
Tomato & Red Peppers
Creamy Asparagus
Chicken Liver Terrine W/ Melba Toast & Red Onion Compote £5.95
Prawn Cocktail £6.95
Melon & Parma Ham £5.75
Salmon Gravavlax W/ Mixed Leaves & Honey Mustard Dill Dressing £7.25
Warm Duck Salad W/ Plum Dressing £7.75
Goats Cheese & Onion Tart £5.20

Mains Meat

Served With 2 Seasonal Veg & New Potatoes

- Roast Sirloin Of Beef £12.95
Chicken Cordon Bleu £12.85
½ Roast Duck W/ Cherry Sauce £14.50
Sautéed Chicken Breast In a Cream of Mushroom & thyme Sauce £12.75
Braised Shoulder Of Lamb 15.95
Roast Pork Loin W/ Apple Puree £11.95
Slowly Braised Steak in a Red Wine Jus £15.95

Mains Fish

Served With 2 Seasonal Veg & New Potatoes

- Pan Roasted Cod Supreme topped W/ herb Crust £13.95
Grilled Fillet of Salmon on asparagus with new potatoes and hollandaise £13.55
Sea bass fillet with mushroom and fennel duxelle £15.25
Pan Fried Trout fillet Topped With toasted pine nuts £12.95
Fresh Lobster Simply Grilled W/ Garlic Butter M/P

Mains Vegetarian

Served With Dressed Rocket & New Potatoes

Stuffed Aubergine W/ Tomato & Basil Sauce £10.25

Stuffed Field Mushroom W/ Cheese Onion And Sliced Tomato Finished W/ Herb Oil
Dressing £10.20

Grilled Mediterranean Vegetable Tower and Red Pepper Salsa £9.95

Filo Basket Filled W/ Wild Mushroom & Cashew Nut Ragout £ 10.50

Wild Mushroom Risotto £8.50

Desserts

Desserts £5.25 per person

Cheese & Biscuits

Pear & Almond Tart

Chocolate Tart

Apple Pie W/ Custard

Selection Of Sorbets