

Lunch

Parties of 12 and over

Please choose 5 starters, 5 main courses and 5 desserts

Menus can be typed with or without prices and with a heading of your choice

Each person must choose at least two courses from your chosen menu and there is a minimum charge of £15.00 per person for 2 courses

Starters

1. Creamy Garlic Mushrooms, Mozzarella Glaze, Wholemeal Crusty Bloomer (v)
£6.25
2. Chicken Liver Pâté, Red Onion Chutney, Garlic Ciabatta
£6.25
3. Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip
£6.25
4. Fanned Melon, Fresh Pineapple, Cold Water Prawns, Marie Rose Sauce
£6.25
Gem Lettuce, Croutons, Caesar Dressing, Parmesan Shavings
5. Stilton (v) ~ £5.95
Or
6. Chicken ~ £6.50
7. Homemade Soup of the Day served with Crusty Bloomer
£4.75
8. Crumbled Goats Cheese, Mixed Olives, Sundried Tomatoes tossed Salad (v)
£6.50
9. Pulled Pork, Oriental Salad, Chillies, Barbeque Sauce
£6.50

Desserts

1. Fanned Melon, Pineapple, Fruit Compote, Strawberry Ice-Cream
£6.25
2. Oreo Cheesecake, Chocolate Sauce, Chocolate Ice-Cream
£6.25
3. Lemon Posset, Coconut Ice-Cream, Home-baked Shortbread
£6.25
4. Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream
£6.25
5. Banoffee Pie, Tablet Ice-Cream, Butterscotch Sauce
£6.25
6. Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream
£6.25
7. Cheese Platter – Brie, Stilton and Cheddar with Grapes, Apple and Celery
£6.95
8. Ice-Cream Coupe – Vanilla Ice-Cream, Whipped Cream, Toffee Sauce
£3.95

**Tea or Coffee with Chocolate Mint Crisps
£2.40**

Main Course

(Unless otherwise stated all are served with Chef's choice of Seasonal Vegetables and Potatoes)

1. Pan Fried Chicken Breast, Pink Peppercorn and Brandy Cream
£10.50
 2. Salmon Fillet, Sweet Spiced Glaze, Asparagus Spears, Sweet Potato, Napoli Sauce
£10.95
 3. Homemade Steak and Ale Pie topped with a Light Puff Pastry
£10.95
 4. Red Thai Spiced Fishcakes, Salad, Fries, Sour Cream Dip
£10.50
 5. Slow Cooked Pork Belly, Spiced Chickpea compote, Root Vegetables, Aromatic Honey Jus
£10.25
 6. Beef Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta
£10.25
 7. Moroccan Bean Cassoulet – Mixed Beans, Chickpeas, Sun Blushed Tomato, Rice, Naan Bread (v)
£10.25
 8. Roast Gigot of Lamb Served with Creamy Mash, Roast Potatoes and Rich Gravy
£11.95
 9. Macaroni Cheese, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)
£10.25
 10. Vegetable Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)
£10.25
 11. Sea Bass Fillets, Mediterranean Vegetables, Pesto, Tomato & Basil Sauce
£11.95
 12. Cajun Chicken Breast, Basmati Rice, Cajun Cream Sauce
£10.50
 13. Mature 8oz Scotch Sirloin Steak Garni – served with Tomato, Mushroom, Onion Rings and Fries
£18.95
- Traditional Salad – Dressed Leaves, Peppers, Cucumber, Tomato, Onion, House Slaw, Pasta Salad
14. Coronation Chicken ~ £10.95
 15. Prawn Marie Rose ~ £11.25
 16. Honey Roast Ham and Pineapple ~ £10.75