

This is not a set priced menu, all items ordered will be charged individually.
If you would like a set 2/3 course price per person for your chosen menu then this can be arranged prior to your booking

Dinner

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

Starters

1. Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer (v)
£7.25
2. Duck and Orange Pâté, Spiced Orange Chutney, Oatcakes
£7.25
3. Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip
£7.25
4. Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis (v)
£7.25
5. Smoked Chicken and Avocado Salad, Fresh Leaves and Mustard Dressing
£7.25
6. Homemade Soup of the Day served with Crusty Bloomer
£4.95
7. Smoked Salmon and Prawn Cocktail, Tangy Marie-Rose Sauce, Wholemeal Bread
£7.25
8. Tomato, Fresh Basil and Goats Cheese Bruschetta with Balsamic Drizzle
£6.95

Desserts

1. Melon, Pineapple, Berry Compote, Fruit Compote, Strawberry Ice-Cream
£7.25
2. Rhubarb and Fresh Custard Trifle, Chantilly Cream and Vanilla Ice-Cream
£7.25
3. Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream
£7.25
4. Chocolate Fudge Cake, Vanilla Ice-Cream, Warm Chocolate Sauce
£7.25
5. White Chocolate Bread and Butter Pudding with Homemade Custard
£7.25
6. Cheese Platter – Brie, Blue Cheese and Cheddar with Grapes, Apple and Celery
£7.25
7. Ice-Cream Coupe – Vanilla Ice-Cream, Whipped Cream, Toffee Sauce
£3.95

Tea or Coffee with Chocolate Mint Crisps
£2.50

Main Course

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

1. Pan Fried Chicken Breast, Pink Peppercorn Sauce with Roast Root Vegetables
£11.50
2. Fillet of Salmon, Sautee Vegetables, Creamy Mash, White Wine Cream Sauce
£12.50
3. Homemade Steak and Ale Pie topped with a Light Puff Pastry
£11.75
4. Red Thai Spiced Fishcakes, Salad, Fries, Sour Cream Dip
£11.25
5. Moroccan Lamb and Red Pepper Tagine served with Basmati Rice and Mini Naan Bread
£11.95
6. Beef Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta
£10.95
7. Button Mushroom and Pepper Stroganoff cooked in a Cream Sauce with Brandy, Mustard and Paprika (v)
£10.95
8. Creamy Chicken and Broccoli Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Bread
£11.50
9. Macaroni Cheese, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)
£10.75
10. Smoked Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese
£12.25
11. Vegetable Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)
£10.95
12. Sea Bass Fillets, Sautéed Vegetables, Cherry Tomato Sauce Vierge
£12.95

13. Mature 8oz Scotch Sirloin Steak Garni – served with Tomato, Mushroom, Onion Rings,
Fries and a Pink Peppercorn Sauce
£21.95

14. Traditional Salad – Dressed Leaves, Peppers, Cucumber, Tomato, Onion, House Slaw, Pasta Salad
Coronation Chicken ~ £11.25
Prawn Marie Rose ~ £11.50
Honey Roast Ham and Pineapple ~ £10.95